



# CHERRY ALIVE

chef Intermediate level

MODERN CAKE

## GLUTEN FREE BISCUIT

### INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

honey

### PREPARATION

500 g Whip all the ingredients in a planetary mixer with a whisk attachment for 10-600g 12 minutes at high speed.

50g Evenly spread the mixture into 8-mm layers onto parchment paper sheets, then bake for 8 minutes at 210-220°C (closed valve).

## CHERRY FLAVOURED JELLY

### INGREDIENTS

FRUTTIDOR CILIEGIA

water

LILLY NEUTRO

### PREPARATION

500g Dissolve LILLY NEUTRO in the water.

100g Combine to FRUTTIDOR and pour into the silicone mould for inserts.

100g Freeze until fully hardened.

## YOGURT MOUSSE

### INGREDIENTS

liquid cream - (35% m.g.)

LILLY YOGURT

water

### PREPARATION

600g Dissolve LILLY into water using a whisk.

200 g Gently combine to the whipped cream to make a creamy mousse.

500g

## Final composition

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Half-fill the silicone mould with the mousse.

Place the jelly insert, spread a veil of mousse and cover with the biscuit.

Freeze.

Remove the cake from the mould, glaze with MIRROR AMARENA.

Decorate as it suits you most.