



CHERRY ALIVE

👤 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

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.