



# CHERRY ALIVE

🏠 Intermediate level

MODERN CAKE



**RECIPE CREATED BY:**

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Pastry Chef

## GLUTEN FREE BISCUIT

IRCA GENOISE GLUTEN FREE

eggs  
honey

500 g  
600g  
50g

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

FRUTTIDOR CILIEGIA

water

LILLY NEUTRO

500g  
100g  
100g

Dissolve LILLY NEUTRO in the water. Combine to FRUTTIDOR and pour into the silicone mould for inserts. Freeze until fully hardened.

## YOGURT MOUSSE

liquid cream - (35% m.g.)

LILLY YOGURT

water

600g  
200 g  
500g

Dissolve LILLY into water using a whisk. Gently combine to the whipped cream to make a creamy mousse.

**irca**  
GROUP

Extraordinary  
made simple.

## 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.



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