



SUMMER LIGHT

🏠 Intermediate level

MODERN CAKE



RECIPE CREATED BY:

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Pastry Chef

GLUTEN FREE ROLLÈ

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).

WILD BERRY FLAVOURED JELLY

FRUTTIDOR FRUTTI DI BOSCO

water
LILLY NEUTRO

400 g
100g
100g

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

MANGO MOUSSE

liquid cream 35% fat - (35% m.g.)
LILLY MANGO
water

1000g
200g
200g

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water. Combine to the flavouring paste to create a soft 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 rollè.

Freeze.

Remove the cake from mould and glaze it with MIRROR TROPICAL and MIRROR FRUTTI DI BOSCO.

Decorate as you like most.



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