



# SUMMER LIGHT

👤 Intermediate level

MODERN CAKE

## GLUTEN FREE ROLLÈ

### INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

honey

### PREPARATION

- 500 g Whip all the ingredients in a planetary mixer with a whisk attachment for 10-12 minutes at high speed.
- 600g
- 50g 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

### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

water

LILLY NEUTRO

### PREPARATION

- 400 g Dissolve LILLY NEUTRO in the water.
- 100g Combine to FRUTTIDOR and pour into the silicone mould for inserts.
- 100g Freeze until fully hardened.

## MANGO MOUSSE

### INGREDIENTS

liquid cream 35% fat - (35% m.g.)

LILLY MANGO

water

### PREPARATION

- 1000g In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water.
- 200g
- 200g Combine to the flavouring paste to create a soft mousse.

## 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 rollè.

Freeze.

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

Decorate as you like most.