

SUMMER LIGHT

Basic 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-

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).

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

200g the cream with LILLY and water.

200g Combine to the flavouring paste to create a soft mousse.

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.