



MIDNIGHT SUN

👤 Intermediate level

MODERN MOUSSE 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 8-10 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).

RASPBERRY FLAVOURED JELLY

FRUTTIDOR LAMPONE

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.

WHITE CHOCOLATE MOUSSE

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

LILLY CIOCCOLATO BIANCO

800 g
240g
160g

Whip all the ingredients in a planetary mixer at medium speed, until well-combined and airy.

COATING AND DECORATION

MIRROR LAMPONE

food colourant

qb
qb

Gently stir the two ingredients together to create a marbled glaze with purple shades.

irca
GROUP

Extraordinary
made simple.

FINAL COMPOSITION

Half-fill the silicone mould with the white chocolate mousse.

Place the raspberry jelly insert, spread a veil of mousse and cover with the rollè.

Freeze.

Use the remaining mousse to fill the mould for the topping and freeze it.

Remove the cake from mould and frost it with the purple marbled MIRROR.

Cover the topping of mousse with the yellow cocoa butter velvet spray and place it on the top of the cake.



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