



MIDNIGHT SUN

chef Intermediate level

MODERN MOUSSE 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 8-600g 10 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).

RASPBERRY FLAVOURED JELLY

Ingredients

FRUTTIDOR LAMPONE

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.

WHITE CHOCOLATE MOUSSE

Ingredients

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

water

LILLY CIOCCOLATO BIANCO

Preparation

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

160g

COATING AND DECORATION

Ingredients

MIRROR LAMPONE

food colourant

Preparation

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

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.