



# SINGAPORE DREAM

chef Intermediate level

MODERN CAKE

## COCONUT FLAVOURED GLUTEN FREE ROLLÈ

### INGREDIENTS

IRCA GENOISE GLUTEN FREE

eggs

egg whites

grated coconut

### PREPARATION

500 g Whip all the ingredients in a planetary mixer with a whisk attachment for 10-400g 12 minutes at high speed.

200g Evenly spread the mixture into 8-mm layers onto parchment paper sheets, 150g then bake for 8 minutes at 210-220°C (closed valve).

## TROPICAL JELLY

### INGREDIENTS

FRUTTIDOR TROPICAL

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.

## POMEGRANATE MOUSSE

### INGREDIENTS

LILLY NEUTRO

JOYPASTE MELAGRANA

water

liquid cream 35% fat

### PREPARATION

200g In a planetary mixer with the whisk attachment, slightly whip and stabilize 100 g the cream with LILLY and water.

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

1.000g

## 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 EXTRAWHITE.

Use red coloured MIRROR NEUTRAL to streak the top of the cake.

Decorate as you like most.