



SINGAPORE DREAM

🏠 Intermediate level

MODERN CAKE



RECIPE CREATED BY:

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COCONUT FLAVOURED GLUTEN FREE ROLLÈ

IRCA GENOISE GLUTEN FREE

eggs
egg whites
grated coconut

500 g
400g
200g
150g

Whip all the ingredients in a planetary mixer with a whisk attachment for 10-12 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).

TROPICAL JELLY

FRUTTIDOR TROPICAL

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.

POMEGRANATE MOUSSE

LILLY NEUTRO

JOYPASTE MELAGRANA

water
liquid cream 35% fat

200g
100 g
200g
1,000g

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

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

Decorate as you like most.



Extraordinary
made simple.