



SINGAPORE DREAM

 Intermediate level

MODERN CAKE

COCONUT FLAVOURED GLUTEN FREE ROLLÉ

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

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.