



EXOTIC ROLL

👤 Advanced level

A dessert by pastry chef Filippo Falciola, where **Fruttidor Mango, Papaya & Yuzu** brings an exotic, vibrant touch. Tropical notes blend with the delicacy of the structure and the creaminess of the layers, creating a fresh, contemporary balance.

Biscuit

INGREDIENTS

[Irca Genoise](#)

[Levosucrol](#)

Eggs

PREPARATION

1000g

100g

1200g

- Mix all the ingredients in a planetary mixer for 8/10 minutes, roll out on a silicone mat and bake at 200°C for about 6/7 minutes.
- Cool quickly.

Coconut cream

INGREDIENTS

Coconut puree - Ravifruit

[Reno X white chocolate 28%](#)

[Lilly neutral](#)

Water

Cream 35% fat.

PREPARATION

200g

100g

40g

40g

350g

- Heat the coconut puree with water and neutral lilly at 40°C.
- Add the melted white chocolate Reno X at 35°C and emulsify well with an immersion blender.
- Add cold cream, always emulsifying.
- Stabilize overnight in the refrigerator covered with plastic wrap.

Coconut glaze

INGREDIENTS

[Chocosmart white chocolate](#)

[Joypaste donatello](#)

Grated coconut

PREPARATION

700g

140g

85

- Melt the chocosmart at 40°C.
- Add the joypaste donatello and the grated coconut and mix well.

Mango, papaya, and yuzu jelly

INGREDIENTS

[Fruttidor Mango, Papaya e Yuzu](#)

[Neutral Lilly](#)

Water

[Blitz](#)

PREPARATION

1000g

160g

160g

qb

- Dip the lily in water and add Fruttidor Mango, Papaya and Yuzu in a bowl.
- Mix well and dress in a silicone mold.
- Negative decline.
- Remove the fruit bowl from the mold and glaze with Blitz.

Final Composition

- Spread a layer of fruttidor mango, papaya and yuzu spread on the biscuit and a layer of coconut cream.
- Roll into a roll and stabilize in the cold (approximately 6cm in diameter).
- Cut into portions of about 4.5 cm and freeze.
- Glaze with coconut glaze melted at 35°C to the edge
- Place the fruit spread on the glazed roll.
- Decorate.



RECIPE CREATED BY:

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