



# 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.



**RECIPE CREATED BY:**

Filippo Falciola  
Pastry Chef

## BISCUIT

[Irca Genoise](#)

1000g

[Levosucrol](#)

100g

Eggs

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

Coconut puree - Ravifruit

200g

Reno X white chocolate 28%

100g

[Lilly neutral](#)

40g

Water

40g

Cream 35% fat.

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

Chocosmart white chocolate

700g

Joypaste donatello

140g

Grated coconut

85

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

## MANGO, PAPAYA, AND YUZU JELLY

Fruttidor Mango, Papaya e Yuzu

1000g

Neutral Lilly

160g

Water

160g

Blitz

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.



Extraordinary  
made simple.