



## YOGURT & WILD BERRY ENTREMETS

### MODERN CAKE

#### DIFFICULTY LEVEL



#### SWISS ROLL (BISCUIT) RECIPE

##### INGREDIENTS

IRCA GENOISE

EGGS - AT ROOM TEMPERATURE

ZUCCHERO INVERTITO - OR HONEY

g 1000

g 1200

g 100

##### PREPARATION

Whip all the ingredients in a planetary mixer for 10-12 minutes at medium speed.

Spread the whipped mixture evenly into 0.5cm layers onto tray lined with parchment paper.

Bake for 6-7 at 200-220-°C with the valve closed (N.B.: the baking time is measured out for 600-700g of biscuit for each 60x40cm tray).

Out of the oven, let cool down for a few minutes, then cut out a 14cm disc of biscuit, which will be the insert of the cake.

Cover with a plastic sheet to avoid drying and refrigerate until you have to use it.

#### SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

CASTER SUGAR

EGGS

g 1000

g 350

g 120

g 150

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined.

Refrigerate for at least 1 hour, then roll out to 2-3mm.

Cut a 18cm disc of shortcrust pastry, which will be the base of the cake.

If possible, lay the shortcrust pastry in a perforated tray lined with a perforated mat, and bake in a fan oven at 160-165°C for 12-15 minutes, until evenly golden-brown.

Let cool down, then brush the shortcrust disc with melted BURRO DI CACAO in order to make it moisture-resistant.

## YOGURT BAVAROISE

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### INGREDIENTS

LILLY YOGURT	g 200
WATER - (10-15°C)	g 500
LIQUID CREAM 35% FAT	g 600

### PREPARATION

Slightly whip the fresh cream until you obtain a soft creamy whipped mixture.

Meanwhile, dissolve LILLY YOGURT in water by vigorously stirring with a whisk.

Use a spatula to combine the slightly whipped cream to the mixture made of LILLY YOGURT and WATER.

## DECORATION

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### INGREDIENTS

MIRAGEL SPRAY NEUTRO	To Taste
WILD BERRIES - FRESH OR FROZEN	To Taste

### FINAL COMPOSITION

Line the inside of a 16cm diameter steel ring with an acetate strip.

Pipe a 1cm layer of yogurt mousse and cover with the disc of rollè.

Pipe another 1cm layer of yogurt mousse and top of with wild berries (either fresh or frozen).

Put in the blast chiller until frozen.

Out of the blast chiller, cover the surface of the dessert with plentiful MIRAGEL NEUTRO SPRAY.

Remove the steel ring and place the frozen dessert onto the shortcrust disc.

#### AMBASSADOR'S TIPS

You can replace the whole dose of butter with margarine in the shortcrust pastry recipe.