



## CHERRY ALIVE

### MODERN CAKE

#### DIFFICULTY LEVEL



#### GLUTEN FREE BISCUIT

##### INGREDIENTS

IRCA GENOISE GLUTEN FREE	g 500
EGGS - AT ROOM TEMPERATURE	g 600
HONEY	g 50

##### PREPARATION

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).

#### CHERRY FLAVOURED JELLY

##### INGREDIENTS

FRUTTIDOR CILIEGIA	g 500
WATER - HEATED TO 40°C	g 100
LILLY NEUTRO	g 100

##### PREPARATION

Dissolve LILLY NEUTRO in the water.

Combine to FRUTTIDOR and pour into the silicone mould for inserts.

Freeze until fully hardened.

#### YOGURT MOUSSE

##### INGREDIENTS

LIQUID CREAM	g 600
LILLY YOGURT	g 200
WATER	g 500

##### PREPARATION

Dissolve LILLY into water using a whisk.

Gently combine to the whipped cream to make a creamy mousse.

## COATING AND DECORATION

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### INGREDIENTS

MIRROR AMARENA - HEATED TO 45°C

To Taste

### FINAL COMPOSITION

Half-fill the silicone mould with the mousse.

Place the jelly insert, spread a veil of mousse and cover with the biscuit.

Freeze.

Remove the cake from the mould, glaze with MIRROR AMARENA.

Decorate as it suits you most.

### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER