



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

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