



# SINGAPORE DREAM

## MODERN CAKE

DIFFICULTY LEVEL



### COCONUT FLAVOURED GLUTEN FREE ROLLÉ

#### INGREDIENTS

|                            |       |
|----------------------------|-------|
| IRCA GENOISE GLUTEN FREE   | g 500 |
| EGGS - AT ROOM TEMPERATURE | g 400 |
| EGG WHITES                 | g 200 |
| GRATED COCONUT             | g 150 |

#### 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).

### TROPICAL JELLY

#### INGREDIENTS

|                        |       |
|------------------------|-------|
| FRUTTIDOR TROPICAL     | g 400 |
| 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.

## POMEGRANATE MOUSSE

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### INGREDIENTS

|                      |         |
|----------------------|---------|
| LILLY NEUTRO         | g 200   |
| JOYPASTE MELAGRANA   | g 100   |
| WATER                | g 200   |
| LIQUID CREAM 35% FAT | g 1.000 |

### PREPARATION

In a planetary mixer with the whisk attachment, slightly whip and stabilize the cream with LILLY and water.

Combine to the flavouring paste to create a soft mousse.

## STEP 4

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### INGREDIENTS

|   |          |
|---|----------|
| MIRROR CIOCCOLATO BIANCO - HEATED TO 45°C                           | To Taste |
| MIRROR NEUTRAL - AT ROOM TEMPERATURE                                | To Taste |
| FOOD COLOURANT - WATER-SOLUBLE, RED - TO BE ADDED TO MIRROR NEUTRAL | 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 rollè.

Freeze.

Remove the cake from mould and glaze it with MIRROR EXTRAWHITE.

Use red coloured MIRROR NEUTRAL to streak the top of the cake.

Decorate as you like most.

### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

