

RASPBERRY AND PISTACHIO BUCHE



CARROT CAKE

INGREDIENTS

| | |
|-------------------------|-------|
| CEREAL'EAT CAKE | g 750 |
| SUNFLOWER SEED OIL | g 150 |
| WATER | g 225 |
| UNSALTED BUTTER 82% FAT | g 115 |
| VIGOR BAKING | 7 |
| JULIENNE CARROTS | g 115 |
| CINNAMON POWDER | g 10 |

PREPARATION

Combine all the ingredients in a planetary mixer, with the exception of the carrots which will be blended into small pieces.

Mix the mixture using the paddle attachment for about 5 minutes at medium speed.

Then add the blended carrots.

Spread the mixture on a 60X40 pan lined with baking paper and bake at 170°C for about 15 minutes.

Leave to cool in a blast chiller.

Once cold, cup with a round steel ring slightly smaller than the base of the Silikomart mold (elegance 1080).

CRUNCHY LAYER

INGREDIENTS

| | |
|--------------------------|----------|
| PRALIN DELICRISP CLASSIC | To Taste |
|--------------------------|----------|

PREPARATION

Spread the product, using a spatula, over the carrot cake rectangle.

break it all down.

RASPBERRY INSERT

INGREDIENTS

| | |
|-------------------------------|-------|
| RASPBERRIES PURÉE - RAVIFRUIT | g 250 |
| LILLY NEUTRO | g 50 |

PREPARATION

Heat the puree and mix with the neutral lilly, pour into the Pavoni mold (KE011) up to about halfway into the mould.

PISTACHIO MOUSSE

INGREDIENTS

| | |
|------------------------------|-------|
| LIQUID CREAM 35% FAT | g 500 |
| WATER | g 110 |
| LILLY NEUTRO | g 100 |
| JOYPASTE PESTO DI PISTACCHIO | g 150 |

PREPARATION

Semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste.

MIX FOR VELVETY EFFECT

INGREDIENTS

| | |
|----------------------------|----------|
| BURRO DI CACAO | g 200 |
| SINFONIA CIOCCOLATO BIANCO | g 200 |
| RED COLOUR - LIPOSOLUBLE | To Taste |

PREPARATION

Melt the cocoa butter and chocolate at 45°C, add the coloring and mix.

FINAL COMPOSITION

Deposit a layer of pistachio pesto mousse inside the Silikomart silicone mold (elegance 1080), insert the frozen insert made up of the Raspberry Gelato, then a further layer of pistachio pesto mousse, finally close with the cake at carrots.

Once frozen and unmolded, spray with the red Spraying Mass and decorate with **Christmas letter vintage, Snow globe layered, Candy cane, Santa new, Gingerbread layered assortment.**