

# RASPBERRY AND PISTACHIO BUCHE



## CARROT CAKE

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### 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

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### INGREDIENTS

PRALIN DELICRISP CLASSIC	To Taste
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### PREPARATION

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

break it all down.

## RASPBERRY INSERT

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### 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

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### 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

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### 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.**