



## CARROT CEREAL CAKE

### BAKED CAKE

DIFFICULTY LEVEL



#### CARROT CAKE

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##### INGREDIENTS

CEREAL'EAT CAKE	g 1.000
OIL	g 200
WATER	g 300
UNSALTED BUTTER 82% FAT - SOFTENED	g 150
VIGOR BAKING	g 10
JULIENNE CARROTS	g 500
CINNAMON POWDER	To Taste

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment at medium speed for about 5 minutes.

Pour the cake mixture into half-sphere silicone mould (diameter: 7cm - dose: 60g).

#### CEREAL AND ALMOND CRUMBLE

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##### INGREDIENTS

CEREAL'EAT CAKE	g 1.000
UNSALTED BUTTER 82% FAT	g 350
FLOUR	g 50
ALMOND FLAKES	g 400

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment for 2 minutes.

Reserve in the fridge until you are ready to use it.

## CHEESE CREAM

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### INGREDIENTS

PHILADELPHIA CHEESE	g 1.000
UNSALTED BUTTER 82% FAT - SOFTENED	g 200
SUGAR	g 100
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	g 10

### PREPARATION

Whip all the ingredients in a planetary mixer with the whisk attachment.

## FINISHING

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### INGREDIENTS

BIANCANEVE PLUS	To Taste
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## DECORATION

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### INGREDIENTS

MOGADOR PREMIUM	To Taste
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### PREPARATION

Shape MOGADOR PREMIUM into small carrots.

## FINAL COMPOSITION

Evenly spread the cereal almond crumble onto the whole surface of the carrot cake and make it stick.

Bake at 170-175°C for about 15-20 minutes.

Let cool down completely, then dust with BIANCANEVE PLUS.

Decorate with a dollop of cheese cream and a small carrot shaped from MOGADOR PREMIUM.