



CARROT CAKE

BAKED CAKE

DIFFICULTY LEVEL



CARROT CAKE

INGREDIENTS

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

PREPARATION

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

Grease and flour the cake moulds, then pour the cake mixture in.

Bake at 170-175°C for about 30 minutes.

CHEESE CREAM

INGREDIENTS

PHILADELPHIA CHEESE	g 1.000
UNSALTED BUTTER 82% FAT	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

INGREDIENTS

PASTA MANDORLA PREMIUM VERDE	To Taste
JULIENNE CARROTS	To Taste

FINAL COMPOSITION

Let cool down completely, then decorate with dollops of cheese cream and a collar shaped from PASTA DI MANDORLA PREMIUM VERDE.

Top the cheese cream dollops with some julienne carrots.