



## CARROT CAKE

### BAKED CAKE

DIFFICULTY LEVEL



#### CARROT CAKE

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##### 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

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##### 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

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### 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.