

# **CARROT CAKE**

## BAKED CAKE

DIFFICULTY LEVEL

### **CARROT CAKE**

| INGREDIENTS                        |          | PREPARATION |
|------------------------------------|----------|-------------|
| CEREAL'EAT CAKE                    | g 1.000  | Mix all the |
| SEED OIL                           | g 200    | about 5 mi  |
| WATER                              | g 300    | Grease an   |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 150    | Bake at 17  |
| VIGOR BAKING                       | g 10     |             |
| JULIENNE CARROTS                   | g 150    |             |
| CINNAMON POWDER                    | To Taste |             |

|                  | 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                          |         | PREPARATION  |
|--------------------------------------|---------|--|
| PHILADELPHIA CHEESE                  | g 1.000 | Whip all the ingredients in a planetary mixer with the whisk attachment. |
| UNSALTED BUTTER 82% FAT              | g 200   |  |
| SUGAR                                | g 100   |  |
| JOYPASTE VANIGLIA MADAGASCAR/BOURBON | g 10    |  |

#### FINISHING

#### INGREDIENTS

PASTA MANDORLA PREMIUM VERDETo TasteJULIENNE CARROTSTo 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.

