

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.

