



RASPBERRY AND PISTACHIO BUCHE

👤 Intermediate level

CARROT CAKE

INGREDIENTS

CEREAL'EAT CAKE

sunflower seed oil
water
unsalted butter 82% fat
VIGOR BAKING
julienne carrots
cinnamon powder

PREPARATION

750g Combine all the ingredients in a planetary mixer, with the exception of the
150g carrots which will be blended into small pieces.
225g Mix the mixture using the paddle attachment for about 5 minutes at
115g medium speed.
7 Then add the blended carrots.
115g Spread the mixture on a 60X40 pan lined with baking paper and bake at
170°C for about 15 minutes.
10g Leave to cool in a blast chiller.
Once cold, cup with a round steel ring slightly smaller than the base of the
Silikomart mold (elegance 1080).

CRUNCHY LAYER

INGREDIENTS

PRALIN DELICRISP CLASSIC

PREPARATION

qb Spread the product, using a spatula, over the carrot cake rectangle.
break it all down.

RASPBERRY INSERT

INGREDIENTS

raspberries purée

LILLY NEUTRO

PREPARATION

250g Heat the puree and mix with the neutral lilly, pour into the Pavoni mold
50g (KE011) up to about halfway into the mould.

PISTACHIO MOUSSE

INGREDIENTS

liquid cream 35% fat

water

LILLY NEUTRO

JOYPASTE PESTO DI PISTACCHIO

PREPARATION

500g Semi- whip the cream with water and neutral lilly, delicately incorporate the
110g pistachio pesto joypaste.
100g
150g

MIX FOR VELVETY EFFECT

INGREDIENTS

BURRO DI CACAO

SINFONIA CIOCCOLATO BIANCO

red colour

PREPARATION

200g Melt the cocoa butter and chocolate at 45°C, add the coloring and mix.
200g
qb

Final composition

Deposit a layer of pistachio pesto mousse inside the Silikomart silicone mold (elegance 1080), insert the frozen insert made up of the Raspberry Gelato, then a further layer of pistachio pesto mousse, finally close with the cake at carrots.

Once frozen and unmolded, spray with the red Spraying Mass and decorate with **Christmas letter vintage, Snow globe layered, Candy cane, Santa new, Gingerbread layered assortment.**