

RASPBERRY AND PISTACHIO BUCHE

Intermediate level

CARROT CAKE

CEREAL'EAT CAKE	750g	Combine all the ingredients in a planetary mixer, with the exception of the carrots which will be blended into small pieces. Mix the mixture using the paddle attachment for about 5 minutes at medium speed. Then add the blended carrots. Spread the mixture on a 60X40 pan lined with baking paper and bake at 170°C for about 15 minutes. 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).
sunflower seed oil	150g	
water	225g	
unsalted butter 82% fat	115g	
VIGOR BAKING	7	
julienne carrots	115g	
cinnamon powder	10g	

CRUNCHY LAYER

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

RASPBERRY INSERT

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

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Extraordinary made simple.

PISTACHIO MOUSSE

liquid cream 35% fat	500g	Semi-whip the cream with water and neutral lilly, delicately incorporate the pistachio pesto joypaste.
water	110g	
LILLY NEUTRO	100g	
JOYPASTE PESTO DI PISTACCHIO	150g	

MIX FOR VELVETY EFFECT

BURRO DI CACAO	200g	Melt the cocoa butter and chocolate at 45°C, add the coloring and mix.
SINFONIA CIOCCOLATO BIANCO	200g	
red colour	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.**