

# RASPBERRY AND PISTACHIO BUCHE

chef 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.**