

# RASPBERRY AND PISTACHIO BUCHE

## **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.

225q Mix the mixture using the paddle attachment for about 5 minutes at

115g medium speed.

7 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).

## **CRUNCHY LAYER**

## **INGREDIENTS**

PRALIN DELICRISP CLASSIC

## **PREPARATION**

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

# **RASPBERRY INSERT**

INGREDIENTS PREPARATION

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

## **PISTACHIO MOUSSE**

INGREDIENTS PREPARATION

liquid cream 35% fat 500g Semi-whip the cream with water and neutral lilly, delicately incorporate the water 110g pistachio pesto joypaste.

LILLY NEUTRO 100g

**MIX FOR VELVETY EFFECT** 

JOYPASTE PESTO DI PISTACCHIO

INGREDIENTS PREPARATION

BURRO DI CACAO Melt the cocoa butter and chocolate at 45°C, add the coloring and mix.

150g

SINFONIA CIOCCOLATO BIANCO 200g

red colour

## **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**.