

# **CARROT CAKE WITH ALMONDS**

Basic level

#### **CARROT CAKE**

**INGREDIENTS** 

TOP CAKE

eggs unsalted butter 82% fat coarsely minced carrots chopped almonds **PREPARATION** 

1.000g Whip TOP CAKE, eggs and butter in a planetary mixer with the whisk

400g attachment at medium speed for 10 minutes.

650q Then, gently combine the carrots and almonds.

600-700g

250g

### **DECORAZIONE**

INGREDIENTS

**MARZICLASS** 

#### **PREPARATION**

Shape some small carrots.

## **Final composition**

Butter and flour the cake pans, then pour the mixture in.

Bake at 180-190°C for about 50-60 minutes.

Righ when cooled down, dust the cake with BIANCANEVE PLUS (as an alternative, you can glaze them with FONDAND flavoured with lemon). Decorate with carrots shaped from MARZICLASS.