



CARROT CAKE WITH ALMONDS

chef Basic level

BAKED CAKE

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.

650g Then, gently combine the carrots and almonds.

600-700g

250g

DECORAZIONE

INGREDIENTS

MARZICLASS

PREPARATION

qb 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.