



CARROT CAKE WITH ALMONDS

BAKED CAKE

DIFFICULTY LEVEL



CARROT CAKE

INGREDIENTS

TOP CAKE	g 1.000
EGGS	g 400
UNSALTED BUTTER 82% FAT - SOFTENED	g 650
COARSELY MINCED CARROTS	g 600-700
CHOPPED ALMONDS	g 250

PREPARATION

Whip TOP CAKE, eggs and butter in a planetary mixer with the whisk attachment at medium speed for 10 minutes.
Then, gently combine the carrots and almonds.

FINISHING

INGREDIENTS

BIANCANEVE PLUS	To Taste
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DECORAZIONE

INGREDIENTS

MARZICLASS	To Taste
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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.

Right 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.

AMBASSADOR'S TIPS

You can replace butter with margarine in the same dose.