

Carrot cake with a tropical jelly

INGREDIENTS

CAKE

1500g	ALFAPRO CARROT CAKE MIX	400g	COOKING OIL
400g	BASEPRO LIQUID EGG	400ml	WATER
		+	
		350ml	
		+ 50ml	

CREAM

750g	ALFAPRO MANGO WITH PASSION FRUIT IN GEL	200g	ALFAPRO GALARETKA MISTRZÓW (JELLY OF CHAMPIONS) LEMON FLAVOUR
1500g	MILK 3,2% FAT	350g	ALFAPRO FRENCH CREAM
10g	GELATINE 180bl	350g	ALFAPRO CARAMEL FLEXIGLAZE



A METHOD OF PREPARING

1

Mix the carrot cake mix, oil, eggs and water at a medium speed using a flat mixing paddle.

2

Spread the cake smoothly on two baking trays lined with 40/60 baking paper; bake in the oven at 220 degrees Celsius for about 12 minutes. Put one tray in a 40/60 frame; mix the jelly with hot water and then add the mango and passion fruit gel. Combine and pour the already thickening jelly over the carrot cake base. Whisk the chilled milk with the Krem Francuski (French Cream) and Krem Elite (Elite Cream). Towards the end of whisking, add the warm gelatine previously dissolved in water.



3

Spread half of the cream over the jelly, smooth and cover with the second carrot cake base. Then spread the other half of the cream. Smooth out the whole and leave to cool.

4

Decorate the cake with the heated Flexiglaze Caramel to approximately 45 degrees Celsius and top up the decoration as desired.

Bon appétit!

Smacznego



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