

Carrot cake

INGREDIENTS

2500 g	CARROT CAKE ALFAPRO	700 g	EGG MASS ALFAPRO
700 g	OIL	1400 g	WATER
1850 g	CREAM 33% ALFAPRO	250 g	MASCARPONE PIĄTNICA
60 g	MASCARPIU FABBRI	500 g	FREEZED PUREE IMBIR BOIRON
45 g	GELATIN	110 g	DELIPASTE TIRAMISU WITHOUT ALCOHOL FABBRI
100 g	SUGAR	300 g	NEUTRAL CAULINTER GLOSS GEL
10 g	DELIPASTA MOKKA FABBRI		



A METHOD OF PREPARING

1

Mix the dough, egg mass, oil and 700 g of water for 4–5 minutes at medium speed. The resulting cake is divided into two equal parts and transferred into two sheets measuring 60 x 40 cm. Bake for about 20 – 30 minutes at 180 degrees Celsius.

2

Prepare creamy cream. Mix Mascarpone, 600 g of cream and Mascarpiu well and beat to a lubricated, uniform consistency, then spread the cream on the surface of the first table top and let it dry.

3

Boil 500 g of water and add 20 g of gelatin and ginger puree. Stir and pour on a solidified layer of cream. Leave the dough to set slightly, and then cover with a second cake countertop.

4

We prepare a layer of Tiramisu cream. Dissolve 20 g of gelatin in 100 g of water. Beat 1250 g of cream with sugar, add Tiramisu Delipaste and dissolved gelatin. Stir, spread on the dough and leave to cool.

Bon appétit!



Smacznego

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