

Carrot Cake



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Chris Webb

- Sub Category Name
Food
Savory
- Recipe Source Name
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Ingredients

Carrot Cake

Carrot panna

- 300g carrot juice
- 200g cream
- 40g gelatine
- Pinch of salt
- 0.7g xanthan gum
- 1g agar

Walnut & Earl Grey sable

- 300g flour
- 165g walnuts
- 140g icing sugar
- 180g butter
- 110g butter
- 20g tea

Five-spice cake



- 160g ground almonds
- 140g sugar
- 40g flour
- 6 units eggs
- 13g five-spice mix
- 200g egg whites

Rum raisin

- 250g raisin
- 40g sugar
- 50g rum
- 35g water

Carrot crisps

- 50g carrot
- 100g sugar
- 100g water

Methods and Directions

Carrot Cake

Carrot panna

- Boil juice and cream.
- Add gelatine, sugar and xanthan.
- Set in moulds.

Walnut & Earl Grey sable

- Whip icing sugar and 180g butter very well.
- Add tea, flour and walnuts and bake.
- Cool and blend.
- Add 110g butter and bake again.

Five-spice cake

- All in the thermo-mix, pass.
- Charge with three nitrous oxide (N₂O) chargers.
- Rest and bake.

Rum raisin



- Vac pack 75°c for 40 minutes

Carrot crisps

- Boil, drain.
- Put in to dry overnight.

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