

CARROT AND GINGER CAKE WITH LIME ICING



USED BRESC PRODUCTS



Ginger puree 450g

INGREDIENTS

10 

- 375 g cleaned carrot
- 155 g hazelnuts
- 155 g almonds
- 25 g Bresc Ginger puree
- 6 eggs
- 250 g sugar
- 60 g honey
- 95 g corn flour
- 15 g baking powder
- a pinch of salt

Oil for greasing For the icing

- 250 g icing sugar
- 50 g lime juice

PREPARATION METHOD

Preheat the oven to 165 degrees. Grease the springform and line the bottom with baking paper. Cut the carrot into pieces. Separate the eggs. Put all the ingredients, except the egg whites, the icing sugar and the lime juice, into a kitchen machine and puree to a homogeneous mixture. Whisk the egg whites until stiff, spoon them into the cake mixture and pour everything into the springform. Bake the cake for 35/40 minutes until done and golden-yellow. Allow the cake to cool on a rack. Prick the cake with a fork. Mix the icing sugar with the lime juice to make the icing and cover the top of the cake with the icing, using a spatula or pallet knife.