

# Bunny favorite treat

Easter 2025 Recipe Inspiration



## Recipe

### Carrot cake

AVOLETTA	275g
Baking powder	2g
Corn starch	50g
Egg whites	175g
Melted butter	60g
Honey	60g
Grated carrots	50g
<b>Totaal</b>	<b>672g</b>

### Carrot cake

Stir together the powder ingredients. Always mixing add the egg whites until obtain a batter consistency. Add the honey, carrots and the butter. Pour in quenelle silicon forms and bake at 165C for 12-15 minutes. Blast freeze once fully cooked and keep in the freezer.

### Tangerine custard

Water	500g
TOP CREAM	200g
Cream	300g
Joypaste mandarino	40g
<b>Totaal</b>	<b>1040g</b>

### Tangerine custard

Dissolve the joypaste in the water, add the top cream and stir with a whisk, let rest for 3 minutes. Add the cream and stir gently with a rubber spatula.

### Orange coating

White chocolate	200g
Cocoa butter	200g
Orange food colouring	2g
<b>Totaal</b>	<b>402g</b>

### Orange coating

Melt all ingredients together, keep warm at 40C.

## Assembly, layout and finishing

With the help of a toothpick dip the frozen carrot cake into the tangerine custard, making sure to cover all the surface of the cake and to start giving a carrot shape to the dessert. Put the cake in the blast chiller to set the custard. When the custard is set dip into the orange coating creating a fine crust. Let set the cake in the fridge, remove the tooth pick and decorate with the CURVY LEAF GREEN and the new CUTE BUNNY.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Cute bunny**



**Curvy leaf  
green**