

Carrot cake vegan

with caramel whipped cream
and carrot pieces



Vegan carrot cake

Concept

- quick and easy preparation
- based on NovaTaste compounds with a wide range of applications, e.g. light/dark (with cocoa) sponge as a classic pound cake, muffins, pancakes, and much more
- 292350* Cake Mix vegan (for the dough mixture)
- 266153 Sweet & Salty – Sweet sauce with caramel and salt (for the whipped cream)

* Product not on stock; observe minimum order quantity



Innovation: Vegan cakes

Younger consumer groups will be addressed



Vegan/plant-based cakes are desired

28 %

of the 16- to 24-year-old Germans agree that there should be more cakes, cake bars or sweet baked goods that are vegan/ plant-based

Innovation with taste

Vegan carrot cake vegan with caramel whipped cream



Vegan carrot cake

with caramel whipped cream

Concept

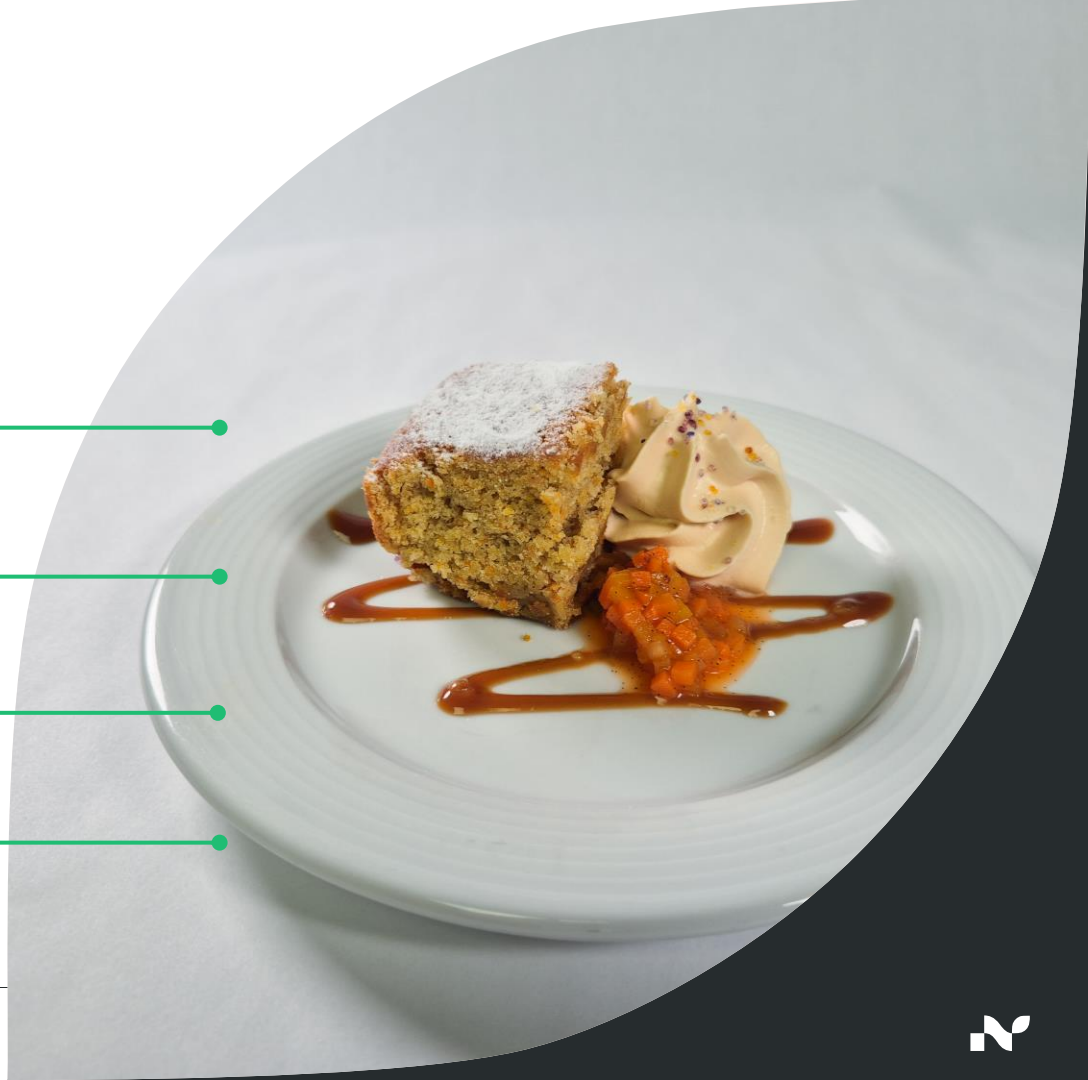
Vegan carrot cake: Cake Mix
vegan

Caramel whipped cream:
Sweet & Salty sauce and
whipped cream

Carrot pieces (seasoned)

Decoration:

Sweet & Salty – Caramel & salt
sauce



Vegan carrot cake

Recipe

MATERIAL

26.77 kg	Cake Mix Vegan	292350 *
0.05 kg	Vanilla-Mix, ground	243027
0.14 kg	Cardamom seed, ground	249767
0.14 kg	Cinnamon, ground	249799
13.80 kg	Olive Oil Extra Virgin	250645
4.60 kg	Almond Oil Plus Orange	261910
23.00 kg	Water	
8.50 kg	Almonds, grated	
23.00 kg	Carrots, finely grated	

INGREDIENTS

Spray-on Oil	108959
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PROCESSING

Preparation with a mixer

1. Mix all ingredients (except the finely grated carrots) in a mixer at medium speed for about 3 minutes until a smooth and homogenous dough forms
2. Finally, add the grated carrots and work into the mass
3. Place the finished dough (approximately 2,0 kg) on 1/1-sized GN trays lined with baking paper and greased with Spray-on Oil

Preparation with a bowl cutter

1. Grind the peeled carrots using the 5 mm disc
2. Place drinking water in the bowl cutter and mix in the Sponge Cake Base, Vanilla-Mix, Cardamom Seed, Cinnamon, and the grated almonds at low speed
3. Add the Olive Oil Extra Virgin and Almond Oil Plus Orange and mix well at low speed until a homogenous mixture forms
4. Finally, add the carrots and grind to the desired size (approximately 2-3 mm)
5. Place the finished dough (approximately 2,0 kg) on 1/1-sized GN trays lined with baking paper and greased with Spray-on Oil

FINISHING

1. Bake for approximately 35 minutes at 160°C
2. If the color is uneven, re-shuffle the baking trays in the oven
3. After baking, let it cool on a wire rack until ready to use



* Product not on stock; observe minimum purchase quantity.

Cake Mix Vegan

Easy preparation

Product details:

Product description: Preparation for the production of vegan products

Product benefits:

- all-in compound for easy & successful preparation
- without the addition of additives flavor enhancer
- halal suitable
- vegan

Labelling recommendation: Wheat flour, sugar, chick-pea flour, starch, alpha-cyclodextrin, acidity regulator: E500 sodium carbonate, E450 disphosphate, natural flavorings, salt, coloring plant extract (safflower)

Dosage: 27 % or according to application

Item no.: 292350*

* Product not on stock; observe minimum purchase quantity.



Other products from the food service range

Product details

Sweet Sauce Salty Caramel

- sweet creamy caramel taste with a subtle salty note
- for refining ice cream, sorbets, parfaits, mousses, cakes, pancakes and many other dessert creations
- Item no.: 266153



Vanilla-Mix

- ground vanilla pods 65 %, ground extracted vanilla 25 %, vanilla seeds 10 %
 - ideal for sweet and savory dishes
- Item no.: 243027



Almond Oil Plus Orange

- subtle almond kernel flavor with a fruity orange note
- ideal for game dishes, poultry, veal, salads and sweet cuisine
- Item no.: 261910



NovaTaste Inside

Cake Mix Vegan

Basic compound with function

Applications

“One for all”- basic compound

Trend vegan

New clientele – young consumers

Clean label

As few E-numbers as possible, without the addition of artificial flavors

Nutritional values

With protein enrichment on request



Crafting
a world of
taste



NovaTaste