

Recipe: Vegan Raspberry Cake

For 10 individual cakes



Homemade almond milk

100g of mineral water

10g of Almond pure paste Sevarome PFS.SK000.3230

1.5g of caster sugar

0.3g of salt

0.22g of xanthan gum Sevarome DIV.PK000.3260

Mix the water with the almond pure paste Sevarome

Add the premixed ingredients and mix.

VEGAN SWEET DOUGH

120g of grape seed oil
92g of pure icing sugar
29g of white almond powder
1g of salt
48.2g of homemade almond milk
229g of flour

Proceed to a normal fabrication of a classical sweet dough
Spread at 2.5 mm of thickness between 2 sheets and cut disc of 80 mm
Freeze, remove from the mold and cook at 160°C for 25 min

RASPBERRY COULIS

200g of raspberry puree
20g of caster sugar
3g of pectin for coating Sevarome DIV.PK000.4114

Mix the sugar and the pectin for coating Sevarome, then pour it on the cold raspberry puree
Stir with a whisk and bring to the boil point, then pour in a small bowl
Put it in a cold place

VANILLA CREAM

47g of glucose syrups
96g of water
135g of traditional flour
3.5g of baking powder
5g of soy protein
1.5g of xanthan gum Sevarome DIV.PK000.3260
1.5g of carob flour Sevarome DIV.PK0003088
97g of grape seed oil
96g of caster sugar
1.5g of salt
2g of pure vanilla extract Sevarome AVN.LK000.4169

Dilute the glucose syrups with water.
Mix all the powder together then add the oil, the pure vanilla extract and add the mis water/glucose
Mix with a whisk until the obtention of an homogenous paste.
Dress 45g in a silicone round mold of 65mm then cook at 170°C for 20 min

VEGAN ESKIMO ICING

153g of melted cocoa butter
225g of pure almond paste PFS.SK000.3230
108g of icing sugar
14.4g of red root beet colouring ingredient oil soluble Sevarome COL.PK000.4585

Mix all the ingredient together

RASPBERRY FLAVOURED JELLY

5g of pectine HM Sevarome DIV.PK000.4100

35g of caster sugar A

200g of water

7g of citric acid Sevarome DIV.PK000.3103

214g of caster sugar B

35g of atomized glucose Sevarome DIV.PK000.3026

2.5g of organic raspberry flavour Sevarome ACN.LK000.5458

Dissolve the acid in the water then add a mix of the sugar A and the Pectin HM

Make it boil while stirring with a whisk

Mix the atomized glucose with the sugar B

Add this mix little by little while boiling every time you add sugar.

Cook at 105°C then add the flavour. Stir again and pour it into a frame

Let it cool down and cut in disc of 60mm of diameter

SET UP

Dig a hole under the cake and add 20 of raspberry coulis inside

Freeze it and then put the icing with the eskimo icing.

Put it on a disc of sweet vegan dough and finish with a disk of raspberry jelly and a fresh raspberry