

Ruinart

RUINART ROSÉ

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CARROT CAKE AND ORANGE PECAN FROSTING



INGREDIENTS

Serves 8

Preparation: 30 minutes

Resting time: 1 hour

Baking time: 40 minutes

275g of carrots
250g of flour
140g of whole cane sugar
(rapadura)
2 teaspoons of powdered
cinnamon
2 teaspoons of powdered
ginger
11g of baking powder
200g of butter
50g of crushed pecans
4 eggs
200g of cream cheese (i.e.
Philadelphia)
2 teaspoons of icing sugar
2 tablespoons of orange juice
1 orange

*By Valérie
Dadou*

Chef at
Maison Ruinart



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The Carrot Cake

Preheat the oven to 160°. Melt the butter. Blanch the eggs and the sugar. Add the grated carrots, the baking powder, the flour, the spices and the crushed nuts. Incorporate the butter. Pour into the cake mold and bake in the oven for about 40 minutes.

The Frosting

Zest the orange and press the juice. Mix the cream cheese, the icing sugar and the orange juice.

The Presentation

Decorate the cake once cooled with orange zest and crushed nuts.

CHEF'S TIPS To make the icing, the cream cheese must be cold, straight out of the fridge. Beat the ingredients and spread the icing using a spatula once the cake has cooled (not before—otherwise the frosting will melt).

