



MINI CARROT CAKE WITH NUTELLA®

Cakes / Mini Cakes | Vegetarian | Lunch | Dinner | All year round



Serves 10

- 4 egg yolks
- 38g caster sugar
- 12g honey
- 0.5g table salt
- 1g grated lemon rind
- 1g grated orange rind
- 25g hazelnut flour
- 75g almond flour
- 75g grated carrots (dried)
- 4 egg whites
- 50g caster sugar
- 75g plain wheat flour
- 2.5g baking powder
- 1 vanilla pod

- 150g Nutella®

Whip the yolks with the 38g of caster sugar, plus the honey and flavourings.

Whip the egg white with the 50g of caster sugar.

Try to keep it glossy and stop it from falling apart when beaten too much.

Sieve the wheat flour with the almond flour and hazelnut flour, adding the baking powder and salt.

Combine the three mixtures, alternately adding parts of the second (flours) and third (egg white) to the first.

Carefully add the carrots, stirring gently to keep the whole mixture together.

Pour the mixture into silicone moulds (9.5x3.5, 2.5cm high) - about 50g per mould.

Bake at 175° for approx. 15 minutes. Leave to cool, then add 15g Nutella® to each cake.
