Brazilian Carrot Cake
with ●range Ganache

This dairy free Brazilian carrot cake is a revelation! It has a subtle taste of carrots with an incredible chocolate finish highlighted by the orange zest and fleur de sel.

Serving Suggestion

the Cake

VANILLA CAKE MIX

YOU WILL NEED

3 large eggs (about 189g, weighed with shell)
¾ cup mild extra-virgin olive oil (150g)
1 tablespoon juice and zest from an orange
2 large peeled, chopped carrots (1¾ cups, 225g)

Preheat oven to 325°F. Grease a 9 or 10-inch tube pan and line the bottom with parchment paper.

Carrot Puree: Puree the carrots in a food processor until perfectly smooth, set aside.

Beat eggs at high speed for 3-5 minutes until light and fluffy. With the mixer still running, gradually add the olive oil in a thin drizzle and beat until thick and creamy.

Add the carrot puree, orange juice and zest and vanilla cake mix, then mix on low speed for one minute until well combined.

Pour batter into prepared pan and bake for 40-45 minutes until toothpick inserted in center comes out clean or with a few moist crumbs. Cool in baking pan for 5-10 minutesbefore unmolding.

the Ganache

YOU WILL NEED

½ cup heavy cream (120g)
½ cup semi-sweet chocolate, chopped (3oz, 85g)
1 tablespoon extra-virgin olive oil
½ tablespoon orange zest
A pinch of Fleur de Sel)

Heat the heavy cream and orange zest over low heat until simmering, but not boiling. Strain to remove zest.

Add the chopped chocolate, olive oil and Fleur de Sel then let stand for 3 minutes. Stir until smooth.

Pour the hot ganache over the cooled cake.