

Splendid

Raspberry Turban



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Composition

1. X-Press coconut cake
2. Vivafil Raspberry
3. Splendid raspberry cream
4. Harmony Neutre glaze
5. Carat Decorcrem



Ingredients

X-Press coconut cake

X-Press Cream Cake	1000 g
Water	550 g
Classic Coco	75 g
Vivafil Raspberry	q.s.

Splendid raspberry cream

Splendid	400 g
Raspberry puree (PatisFrance)	80 g

Decoration

Harmony Neutre

Carat Decorcrem

Fresh raspberry and mint leaves

Working method

X-Press coconut cake

First pour the water and the **Classic Coco** in the mixing bowl. Add the **X-Press Cream Cake** on top and mix with a paddle for 5 minutes at medium speed. Fill a greased turban mould with the batter and pipe in the **Vivafil Raspberry**. Bake for approximately 45 minutes at 180°C. Demould and allow the cake to cool down.

Splendid raspberry cream

Whip all ingredients together until a smooth, pipeable texture.

Make and bake the coconut cake and allow the cake to cool down. Glaze with **Harmony Neutre**. Cut horizontally in 2 and fill with the **Splendid** raspberry cream. Finish with **Carat Decorcrem**.

TIP FROM CARLOS

For the filling you can use any kind of fruit puree in dosages up to 20%. For a more creamy decoration you can also pipe the Splendid Raspberry cream on top.

