Splendid Raspberry Turban

Puratos
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Raspberry Turban

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.