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INGREDIENTS

For 4 persons

Aargauer carrot cake

Dough:

250 g of sugar

5 yolks

2 tablespoons hot water

250 g carrots, finely grated

200 g of ground almonds

50 g of hazelnuts

1 organic lemon, grated peel and juice

80 g of flour

2 teaspoons of baking soda

5 egg whites

1 pinch of salt

Icing:

300 g of icing sugar

2 tablespoons of lemon juice

2 tablespoons water

12 marzipan carrots

Mix sugar, egg yolks and water in a bowl with the whisk of the mixer for about 5 minutes until frothy. Add carrots and all ingredients to the mixture. Mix flour and baking powder, mix together. Beat the egg whites with the salt until stiff and pull them under the mass. Pour dough into a 24 cm diameter dish.

Bake for about 55 minutes in the lower half of the 180 ° preheated oven and allow to cool. Mix the icing sugar, lemon juice and water well, pour into the center of the cake, and let it flow over the surface and edge. Put the marzipan carrots on the still moist glaze and let them dry.

Wine recommendation

Rivesaltes ambré

Adapted according to: https://ww2.bettybossi.ch/de/Rezept/ShowRezept/BB_KUCA130802_0136A-120-de