

Moelleux

with fresh cheese & carrots, by Fresh Bread Pâtissier

Enjoy an original home made dish without any effort.

Ingredients

Moelleux:

- 75 g butter
- 100 ml lemon juice
- 50 g sugar
- 115 ml milk
- 1 egg
- 190 g flour
- 1 tea spoon baking powder
- ½ tea spoon bicarbonate soda
- 1 pinch of salt

Cheese crème:

- 100 g fresh cheese
- 100 ml of sugar
- 1 lime zest & juice

Decoration:

- 6 baby carrots
- 50 ml sugar & 1 tea spoon
- 1 tea spoon of rounded cinnamon
- 1 pinch of salt
- Honey (liquid)
- 1 Orange

Preparation

Moelleux:

Add first all liquid ingredients in the cake pan and then the dry ingredients. Select program 14 and press start.

Cheese crème:

Whisk together the sugar, cheese and lime. Then you can cover the cake with the crème.

Decoration:

Boil up water with sugar and salt. Then add the baby carrots. Mix the sugar and the spices with lime zest. Refresh the carrots in cold water and roll them in the spice mix. Cut up the orange in small slices.



Chef: Fredrik Malmstedt

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15 min
+1h30



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