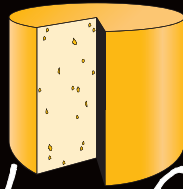


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Fresh As... Raspberry Cake

biscuits



recipe

Fresh As... Raspberry Cake

Ingredients

Cake

480g Valhrona liquid butter
480g castor sugar
8 eggs
5ml Severome vanilla extract with grains
480g self raising flour
10g Fresh As raspberry powder
1 tablespoon Fresh As raspberries

Frosting

65g cream cheese
190g icing sugar
125g unsalted butter
5ml vanilla extract
50g melted Valhrona Manjari chocolate

Decoration

Fresh as raspberries
Nibbed pistachio nuts

Cake

Cream the liquid butter and sugar until light and fluffy. Add the eggs and vanilla a little at a time. Fold in the sieved flour and raspberry powder. Fold in the crumbled raspberries. Bake in a lined cake tin at 175C for approx. 25 minutes. When cold frost with the frosting.

Frosting

Cream the cream cheese and icing sugar until light and fluffy. Add the melted butter and continue to cream, add the melted chocolate.

Decoration

Sprinkle with the Fresh As raspberries and nibbled pistachio nuts.



Recipe by...

Claire Clark has had a career encompassing time spent at some of the most prestigious restaurants in England as well as at the first American Restaurant to obtain **three Michelin Stars**; The French Laundry. She is now working as a freelance Pastry Chef and will be supporting our team and attending events with Cheese Cellar. Customers will benefit from her valuable creative input to both our products and recipes, as we further develop the Cheese Cellar Patisserie Collection.



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