



Shopping list

- 1 pack of TAGO Gingerbreads
- 2 packs of TAGO Chocolate wafer rolls
- 350 g of fine grated carrot
- 100 g of roasted walnuts
- 100 g of roasted hazel nuts
- 300 g of wheat flour
- 1 glass of brown sugar
- 200 ml of vegetable oil
- 3 eggs
- 1 teaspoon of baking powder
- 1,5 teaspoon of baking soda
- 1 teaspoon of vanilla seeds
- 400 g of sour cream 30%
- 400 g of Philadelphia cream cheese
- 100 g of mascarpone
- 2 table spoons of powdered sugar
- juice from a half of an orange
- orange zest
- 200 g of orange chocolate
- 100 g of pistachios
- strawberries

Carrot cake

- Whip eggs in the mixer until creamy.
- Next, add 1 glass of brown sugar and keep whipping. When the cream changes its colour into light yellow, add vegetable oil very slowly. Do not stop whipping.
- Put roasted nuts into blender bowl and blend them into small pieces. You can also chop them on a cutting board, so that you can control their size better.
- Sieve flour into bowl. Add all the dry ingredients such as baking soda, baking powder and nuts. Mix all the ingredients together with a spoon.
- Add vanilla seeds into the whipping eggs with sugar and oil. Next, slowly add the dry ingredients from the bowl spoon by spoon. Continue adding the ingredients until mixed. At the end add TAGO Gingerbread Hearts. Do not stop whipping.
- Add grated carrot to the dough. Mix all the ingredients with a spatula or a spoon.
- Grease the cake pan with butter. Cut TAGO Chocolate Wafer Rolls in halves and put them at the bottom. Next, add the prepared dough.
- Bake the cake in the oven (upper and bottom heater) in 150 °C. If the cake starts to burn at the top, secure it with tinfoil. The cake should cool down in the oven with open doors. Cut the cake in two halves with a bread knife.
- Start preparing cream when the carrot cake has completely cooled down.
- Add sour cream to the mixing bowl and start whipping together with orange juice and zest until stiff. Add powdered sugar.
- Add Philadelphia cream cheese and mascarpone cheese to the whipped sour cream. Mix the ingredients together.
- Put cream between the cooled cake halves. Decorate whole cake with cream.
- Steam melt chocolate. Be careful so that even a drop of water does not get in. Dip each strawberry in chocolate and put aside until the chocolate hardens.
- Sprinkle the cake with powdered pistachios and decorate with strawberries.
- Bon appétit!

TAGO products used in the recipe



Duet Gingerbread white



Duet Gingerbread family



Crispy wafer rolls with cocoa and nut cream