Beetroot pie

Cuisine: **Czech**
Food category: **Desserts**

Author: **Jan Malachovský**
Company: **Retigo**

Program steps

| 1 | Combination | 30 % | Termination by time | 00:25 hh:mm | 160 °C | 100 % | |

Ingredients - number of portions - 24

Name	Value	Unit
chicken eggs	6	pcs
Cocoa powder	100	g
plain wheat flour	300	g
baking powder	4	pcs
cane sugar	300	g
5 tbsp vegetable oil	600	ml
beetroot	450	g
chocolate 35-40%	400	g
whipped cream 33%	350	ml
white chocolate	100	g

Nutrition and allergens

Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	264.2 kJ
Carbohydrate	34.8 g
Fat	8.8 g
Protein	3.6 g
Water	0 g

Directions

1. Preheat the convection oven to 160°C and put baking paper in the GN.
2. Put eggs, cocoa, flour mixed with baking powder, sugar and a pinch of salt into a bowl. Mix well and start adding oil slowly. A thicker dough will be formed. When the dough is mixed, add the raw grated beetroot.
3. Pour the batter onto the trays and bake for 30-35 minutes or until the batter rises and is springy to the touch. We need to cool the cake before adding the frosting.
4. Preparation of the frosting - melt the dark chocolate with cream in a bowl in a water bath until the frosting is smooth and shiny. Allow to cool slightly until slightly thickened. Then spread the icing evenly on the cake.
5. For decoration, melt the white chocolate also over the water bath. Put it dissolved in a pastry bag and decorate.

Recommended accessories

Enameled GN container