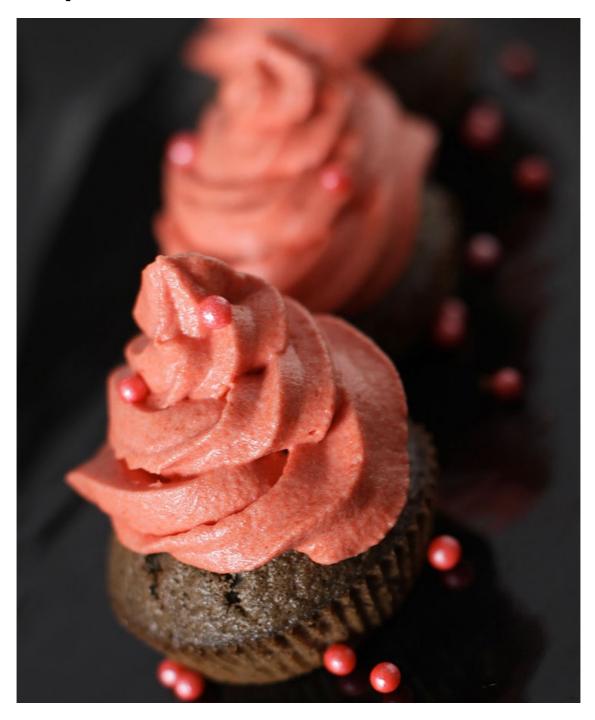


Black Cupcake with tomato-flavoured Cream



Preparation time: 35 min

Difficulty: Hard

Ingredients

Activated Carbon: 1 teaspoonBaking yeast: 1 little bag

• Cream: 500 g

Eggs: 3Flour: 200 g

Liquid fresh Cream: 1ltPotato starch: 100 g

• Powdered sugar: 1 tablespoon

Seed oil: 200 gSugar: 250 g

• Vanilla powder: 1 little bag

For this recipe we used:

Tomato Juice 250 ml



Preparation

Beat the eggs and the sugar in a kneader. Gradually add flour, active carbon (to give it a black colour), potato starch, yeast and vanilla powder. Blend bottom-up while adding seed oil. Pour the mixture in a sac-a-poche and fill some muffin molds at 2/3 of their capacity. Bake for 20 minutes at 170°.

To prepare the Tomato cream, whip the cream and Pomì **Tomato Juice** in a bowl with an electric whisker, adding also the powdered sugar. Make sure the ingredients are very cold, in order to gain an extra-frothy and compact cream.

Let it rest in the fridge for 10 minutes, then decorate the cupcakes with it, using the sac-a-poche again.