Black Cupcake with tomato-flavoured Cream



Preparation time: 35 min
Difficulty: Hard

Ingredients

- Activated Carbon: 1 teaspoon
- Baking yeast: 1 little bag
- Cream: 500 g
- Eggs: 3
- Flour: 200 g
- Liquid fresh Cream: 1lt
- Potato starch: 100 g
- Powdered sugar: 1 tablespoon
- Seed oil: 200 g
- Sugar: 250 g
- Vanilla powder: 1 little bag

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 L+** 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.

For this recipe we used:

Strained Tomatoes 250 ml

