



Black Cupcake with tomato-flavoured Cream



Time: 35 min.

Difficulty: Hard

Ingredients (8 people)

- **Ingredients**

- Pomi L+ 500g 250 ml
- 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

For this recipe we used:



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 **Pomi 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.