

## **Banana Walnut Cake with pistachios and fresh edible petals, paired with a trendy latte**



A perfectly balanced blend of nuts, edible petals and deliciously contemporary coffee – try it today and enjoy!

- Banana Walnut Cake (vegan) (39000692)
- White chocolate ganache
- Raspberry syrup
- Edible flowers

## Step 1

Pipe drops of white chocolate ganache onto the plate.



## Step 2

Add smaller dots of raspberry syrup in between.



## Step 3

Place the Banana Walnut Cake in the centre of the plate and sprinkle over the petals.

