

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.

