



# CARAMEL HALLOWEEN

👤 Advanced level

## BRETONE CEREAL PASTRY

### CEREAL'EAT FROLLA

Pasta Frutta Oro orange - Cesarin  
unsalted butter 82% fat  
egg yolk

### VIGOR BAKING

salt

1kg  
70g  
600g  
300g  
10g  
8g

whip the butter in a planetary mixer, add the egg yolks, and finally the remaining ingredients  
arrange a layer with a piping bag inside a buttered steel ring, and cook at 170 degrees for about 15 minutes

## CRISPY LAYER

### PRALIN DELICRISP CARAMEL FLEUR DE SEL

qb

arrange a thin layer of pralin delicrisp on the cooked pastry

## CARAMEL NAMELAKA

milk  
GLUCOSIO  
SINFONIA CARAMEL ORO  
liquid cream  
LILLY NEUTRO

250g  
10g  
340g  
200g  
40g

heat milk and glucose, add neutral lilly and mix with chocolate  
finally add the cold cream while continuing to mix  
leave to rest in the refrigerator overnight

## ORANGE JELLY

FRUTTIDOR ARANCIA

200g

heat the fruit bowl and mix with water and neutral lilly

LILLY NEUTRO

40g

pour 150 grams into the 14 cm diameter insert mold

water

40g

and chill

## FINAL COMPOSITION

whip the namelaka in the planetary mixer, pour it into the silicone mold halfway, insert the gelled mixture and finish with more namelaka.

blast chill, remove from the mould, spray with orange spray mass and arrange on the pastry.

decorate with DOBLA PUMPKING FACE ASSORTMENT



Extraordinary  
made simple.