

CARAMEL HALLOWEEN

BRETONE CEREAL PASTRY

INGREDIENTS

CEREAL'EAT FROLLA

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

salt

PREPARATION

1kg whip the butter in a planetary mixer, add the egg yolks, and finally the

70g remaining ingredients

600g arrange a layer with a piping bag inside a buttered steel ring, and cook at 170

300g degrees for about 15 minutes

10g

8g

CRISPY LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

PREPARATION

arrange a thin layer of pralin delicrisp on the cooked pastry

CARAMEL NAMELAKA

| INGREDIENTS | PREPARATION |
|-------------|-------------|
|-------------|-------------|

milk 250g heat milk and glucose, add neutral lilly and mix with chocolate

GLUCOSIO 10g finally add the cold cream while continuing to mix

SINFONIA CARAMEL ORO 340g leave to rest in the refrigerator overnight

liquid cream 200g

LILLY NEUTRO 40g

ORANGE JELLY

INGREDIENTS PREPARATION

FRUTTIDOR ARANCIA200gheat the fruit bowl and mix with water and neutral lillyLILLY NEUTRO40gpour 150 grams into the 14 cm diameter insert mold and chillwater40g

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