

CARAMEL HALLOWEEN

Advanced level

BRETONE CEREAL PASTRY

CEREAL'EAT FROLLA	1kg	whip the butter in a planetary mixer, add the egg yolks, and finally the remaining ingredients
Pasta Frutta Oro orange - Cesarin	70g	
unsalted butter 82% fat	600g	arrange a layer with a piping bag inside a buttered steel ring, and cook at 170 degrees for about 15 minutes
egg yolk	300g	
VIGOR BAKING	10g	
salt	8g	

CRISPY LAYER

PRALIN DELICRISP CARAMEL FLEUR DE SEL	qb	arrange a thin layer of pralin delicrisp on the cooked pastry

CARAMEL NAMELAKA

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

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 and chill
water	40g	

irca GROUP
Extraordinary made simple.

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