



PUMPKIN

🏠 Intermediate level

Dessert for the annual occasion, which contains the autumnal flavors of pumpkin and chestnuts, together with the freshness of lemon



RECIPE CREATED BY:

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Pastry Chef

CHESTNUT BISCUIT

IRCA GENOISE

chestnut flour
eggs

LEVOSUCROL

chestnuts

900g

100g

1100g

100g

qb

mix all the ingredients together with an immersion blender

spread on a baking tray with a 700g/800g silicone mat for 60cmx40cm tray, sprinkle with well-drained candied chestnuts, and cook at 200 degrees for 4 minutes and steam at 50%

remove from the oven and blast chill

It is very important that the pan is straight

ORANGE AND PUMPKIN GELLY

Orange juice and purée

LILLY NEUTRO

Pumpkin purée

250g

50g

50g

heat the puree, blend the neutral lilly, add the whole fruit pumpkin cesarin and pour into mini cylinder insert moulds.

before it is completely blast chilled, insert a disk of chestnut biscuit and chill.



irca
GROUP

Extraordinary
made simple.

LEMON NAMELAKA

fresh milk	250g	-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer. -Add the chocolate and lemon gold fruit paste while continuing to mix. -Add the cold cream slowly, continuing to mix. -Cover with cling film and place in the refrigerator for at least 4 hours. - Beat in a planetary mixer at medium speed with a whisk until you obtain the necessary consistency
<u>GLUCOSIO</u>	10g	
SINFONIA CIOCCOLATO BIANCO	340g	
liquid cream	200g	
<u>LILLY NEUTRO</u>	45g	
Pasta Frutta Oro lemon - Cesarin	15g	

VELVET EFFECT AND CRUNCHY LAYER

<u>BURRO DI CACAO</u>	qb	close with a disk of classic delicrisp pralin, spray with orange cocoa butter at 29 degrees from a product frozen at -20 degrees and decorate with dobla decorations
<u>PRALIN DELICRISP CLASSIC</u>		

FINAL COMPOSITION

dress a part of namelaka with white chocolate and lemon, insert the orange, pumpkin and chestnut insert, close with more namelaka and a disk of delicrisp classic pralin.
freeze, unmold and drizzle with orange cocoa butter.
decorate with: SPIDER WEB DOBLA
on a land of: COOKIE COCOA CRUMBLE IRCA



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