



# PUMPKIN

👩🍳 Intermediate level

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

## CHESTNUT BISCUIT

### Ingredients

IRCA GENOISE

chestnut flour

eggs

LEVOSUCROL

chestnuts

### Preparation

- 900g mix all the ingredients together with an immersion blender
- 100g spread on a baking tray with a 700g/800g silicone mat for 60cmx40cm tray,
- 1100g sprinkle with well-drained candied chestnuts, and cook at 200 degrees for 4
- 100g minutes and steam at 50%
- qb remove from the oven and blast chill
- It is very important that the pan is straight

## ORANGE AND PUMPKIN GELLY

### Ingredients

Orange juice and purée

LILLY NEUTRO

Pumpkin purée

### Preparation

- 250g heat the puree, blend the neutral lilly, add the whole fruit pumpkin cesarin
- 50g and pour into mini cylinder insert moulds.
- 50g before it is completely blast chilled, insert a disk of chestnut biscuit and chill.



## LEMON NAMELAKA

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### Ingredients

fresh milk

GLUCOSIO

SINFONIA CIOCCOLATO BIANCO

liquid cream

LILLY NEUTRO

Pasta Frutta Oro lemon - Cesarin

### Preparation

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

## VELVET EFFECT AND CRUNCHY LAYER

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### Ingredients

BURRO DI CACAO

PRALIN DELICRISP CLASSIC

### Preparation

- close with a disk of classic delicrisp pralin, spray with orange cocoa butter at
- qb 29 degrees from a product frozen at -20 degrees and decorate with dobla decorations

## Final composition

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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