



# PUMPKIN

chef 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