

HALLOWEEN MONO

Advanced level

Halloween cake made for Winter Wonderland Dobla 2023.



RECIPE CREATED BY:

Francesco Maggio

Cioccolatiere

CARROT CAKE

CEREAL'EAT CAKE	750g
seed oil	150g
water	225g
unsalted butter	115g
VIGOR BAKING	7g
julienne carrots	115g
cinnamon powder	12g

Combine all ingredients in a planetary mixer, except carrots, which should be chopped and blended into small pieces.
Combine the mixture using the leaf hook for about 5 minutes at medium speed.
Then add the blended carrots. Spread the mixture on 60X40 baking pan lined with baking paper and bake at 170°C for about 15 minutes.
Allow to cool in blast chiller.
Once cold, cup with round steel ring slightly larger than the size of the single-portion base (5.5-6 cm diameter).
Store the carrot cake disks in the freezer.

HAZELNUT MOUSSE

Fresh cream	1000g
LILLY NEUTRO	200g
water	200g
JOYPASTE NOCCIOLA PIEMONTE	150g
PRALINE NOISETTE	50g

Combine the cream with water and LILLY NEUTRO in a planetary mixer and whip until smooth.
Separately, mix JOYPASTE NOCCIOLA PIEMONTE IGP with PRALINE NOISETTE.
Combine the resulting mixture with the semi-whipped cream.
Pour the mousse into the molds filling them ¾ of the volume (PAVONI mold PX4321).
Place the frozen apple and orange insert at the center of the mold.
Finish with another layer of mousse and level well, helping yourself with a spatula.
Blast chill in negative until completely frozen.
Then remove from the molds.

irca GROUP

Extraordinary made simple.

CARAMEL BRITTLE

PRALIN DELICRISP CARAMEL FLEUR DE SEL	qb	Roll out the PRALIN DELICRISP between two sheets of baking paper with the help of a rolling pin or sheeter (crisp thickness 1.5-2 mm) Place in freezer for at least 30 minutes and then cup with steel ring of the size of the insert (diameter 3.5 cm).

APPLE AND ORANGE SOFT FILLING

FRUTTIDOR MELA	50g	Blend the FRUTTIDOR ARANCIA with cinnamon until the mixture is as smooth as possible. Mix the slightly warmed water with the LILLY NEUTRO and add to the blended mixture. Add the 50g of FRUTTIDOR MELA (unblended). Fill the silicone molds for making the cake inserts (PAVONI MOULD cod FR003) with the obtained mixture. Place a disc of caramel crisp on top of each insert. Blast in negative until completely hardened.
FRUTTIDOR ARANCIA	150g	
cinnamon powder	1g	
water	60g	
LILLY NEUTRO	30g	

SOFT GIANDUJA GLAZE

SINFONIA GIANDUIA FONDENTE	400g	Melt the dark gianduja chocolate at 45°C. Combine the seed oil and emulsify well using an immersion blender. Take the frozen carrot cake disks and with the help of wooden skewers dip them into the soft frosting Then before frosting will harden, adhere the Dobla CURLS MINI DARK only on the edge.
seed oil	80g	

DARK GIANDJA GANACHE

SINFONIA GIANDUIA FONDENTE	230g	Use it to decorate the single portion dessert
liquid cream 35% fat	200g	
honey	30g	

FINAL COMPOSITION

Pour the mousse into the molds filling them ¾ of the volume (PAVONI mold PX4321).
Place the frozen apple and orange insert at the center of the mold. Finish with another layer of mousse and level well, helping yourself with a spatula. Blast chill in negative until completely frozen. Then remove from the molds.
Take the single portions from the freezer and drizzle them entirely with orange cocoa butter.
Lay the mono on the previously frosted carrot cake bases.
With the soft ganache irregularly coat one half of the mono, tapping lightly .
Then decorate with SPOOKY and PUMPKIN 3D.
To make the decoration even more interesting, sprinkle the ganache-covered part with crumbled crumble or cocoa shortbread.