



# HALLOWEEN FLOWER POT

👤 Advanced level

Single-serve dessert with lemon, orange, raspberry, pumpkin and tumeric in a chocolate-made pot



**RECIPE CREATED BY:**

Oriol Portabella  
Pasticchiere

## PUMPKIN SPONGE CAKE

eggs  
caster sugar  
type 00 white flour  
Pumpkin purée

200g  
80g  
30g  
70g

Mix all the ingredients with hand blender.  
Pour into a whipping siphon and charge it with two cartridges.  
Let it rest for 2 hours and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.  
Bake in the microwave on high for 40 seconds and then let it cool completely.  
Cut the sponge cake in 2 cm high discs.

## LEMON MOUSSE

liquid cream 35% fat  
lemon juice  
water  
LILLY LIMONE

500g  
75g  
75g  
100g

Add water and lemon juice to the LILLY LIMONE and whip them together with a whisk. The solid part has to be completely melted. Add the cold liquid cream and whip it in a planetary mixer until soft consistency.



Extraordinary  
made simple.

## ORANGE AND TUMERIC CRUMBLE

unsalted butter 82% fat	85g	Mix together sugar, flour, almond flour, orange zest and curcuma powder in the mixing bowl. Add the cold butter cutted in small dices and knead slowly with the paddle attachment until it forms a crumbly dough. Spread over a tray and place in the fridge few hours. Bake at 150°C for about 17 minutes.
unrefined cane sugar	85g	
type 00 white flour	85g	
almond flour	85g	
grated orange zest	8g	
curcuma powder	2g	

## LEMON CREAM

water	125g	Mix the water and cream with the TOP CREAM. Let it rest for 3 minutes and then add the CREMIRCA LIMONE mixing with a whisk. Using a plastic bag, pipe a drop as decoration.
liquid cream 35% fat	25g	
<u>TOP CREAM</u>	50g	
<u>CREMIRCA LIMONE</u>	200g	

## FINAL COMPOSITION

Place a disc of pumpkin sponge cake on the bottom of the DOBLA FLOWER POT.  
Using a plastic bag, fill the pot with a layer of 1 cm of FRUTTIDOR LAMPONE.  
Fill the rest of the pot with a layer of 1 cm of lemon mousse.  
Sprinkle the top of the dessert with the orange and tumeric crumble.  
Decorate with DOBLA PUMPKIN, DOBLA BAT, DOBLA SPOOKY, DOBLA SPIDER WEB.



Extraordinary  
made simple.