

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

Pasticciere

PUMPKIN SPONGE CAKE

eggs	200g
caster sugar	80g
type 00 white flour	30g
Pumpkin purée	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	500g
lemon juice	75g
water	75g
LILLY LIMONE	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.

ORANGE AND TUMERIC CRUMBLE

unsalted butter 82% fat	85g
unrefined cane sugar	85g
type 00 white flour	85g
almond flour	85g
grated orange zest	8g
curcuma powder	2g

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 150ºC for about 17 minutes.

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Extraordinary made simple.

LEMON CREAM

water	125g
liquid cream 35% fat	25g
TOP CREAM	50g
CREMIRCA LIMONE	200g

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.

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.