



# HALLOWEEN FLOWER POT

👤 Advanced level

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

## PUMPKIN SPONGE CAKE

### INGREDIENTS

eggs  
caster sugar  
type 00 white flour  
Pumpkin purée

### PREPARATION

200g Mix all the ingredients with hand blender.  
80g Pour into a whipping siphon and charge it with two cartridges.  
30g Let it rest for 2 hours and then prepare some plastic cups with a perforated  
70g 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

### INGREDIENTS

liquid cream 35% fat  
lemon juice  
water  
LILLY LIMONE

### PREPARATION

500g Add water and lemon juice to the LILLY LIMONE and whip them together  
75g with a whisk. The solid part has to be completely melted. Add the cold liquid  
75g cream and whip it in a planetary mixer until soft consistency.  
100g

## ORANGE AND TUMERIC CRUMBLE

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### INGREDIENTS

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

### PREPARATION

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

## LEMON CREAM

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### INGREDIENTS

water  
liquid cream 35% fat

TOP CREAM

CREMIRCA LIMONE

### PREPARATION

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

## Final composition

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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.