

PUMPKIN AND SPICES CUPCAKE

WinterWonderland 2021 special recipe

ALMOND AND PISTACHIO FINANCIER

INGREDIENTS

AVOLETTA

egg whites all-purpose flour cornstarch

VIGOR BAKING

unsalted butter 82% fat JOYPASTE PISTACCHIO SICILIA

PREPARATION

500g Mix all the dry ingredients, add white eggs and then mix manually.

370g Melt butter and pistachio paste in the microwave and then combine them

50g together.

30g Drizzle with SPRAY KING the moulds and then fill them.

Bake for about 10-12 minutes at 180-190°C.

Let it cool completely and then unmould.

100g

PUMPKIN JAM

INGREDIENTS

Pumpkin purée caster sugar pectin cinnamon powder carrot juice tangerine juice

PREPARATION

360g Cut the pumpkin in two and remove the seeds. Place the pumpkin on a tray

30g covered with parchment paper.

5g Grill in the oven at 200°C for about 10 minutes and then remove the skin.

 $_{\mbox{\footnotesize 3g}}$ $\,$ Cut the pulp of the pumpkin into cubes then spread them with cinnamon.

265g Bake until the cubes are softened.

Mix sugar with pectin NH.

Warm up the juice and then add the mixture made of sugar and pectin at 40°C .

Bring it to boil, add the pumpkin cubes and then bring it to boil again. If you like, add a little bit of nutmeg powder.

SPICY ORANGE CHANTILLY

INGREDIENTS	PREPARATION
TOP CREAM 100g	Mix water, milk and TOP CREAM to obtain a custard.
water 150g	Blend FRUTTIDOR ARANCIA with cinnamon and then combine it with the
9	custard. Mix until obtaining a homogeneous compound.
FRUTTIDOR ARANCIA 100g	Whip the cream with water and LILLY NEUTRO keeping it soft. While mixing
cinnamon powder 2g	gently combine it in more than once with the orange chantilly previously
liquid cream 35% fat 700g	obtained.
LILLY NEUTRO 100g	
water 100g	

Final composition

Put two teaspoons of pumpkin jam over the bottom of the Dobla Halloween Cupcake, place above it the financier, and at the end close it with the chantilly. The top of the cupcake may be created by the chantilly cream (poured in a silicon mould and placed in a blast chiller and then sprayed with shaded orange.) As an alternative, create a swirl over the top with the stabilized cream.

Decorate with Dobla Bat.