



# PUMPKIN AND SPICES CUPCAKE

👩🍳 Advanced level

WinterWonderland 2021 special recipe

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## 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.
- 4g Bake for about 10-12 minutes at 180-190°C.
- 80g Let it cool completely and then unmould.
- 100g

## PUMPKIN JAM

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### 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.  
3g Cut the pulp of the pumpkin into cubes then spread them with cinnamon.  
265g Bake until the cubes are softened.  
90g 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

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### INGREDIENTS

#### TOP CREAM

water  
milk 3.5% fat

#### FRUTTIDOR ARANCIA

cinnamon powder  
liquid cream 35% fat

#### LILLY NEUTRO

water

### PREPARATION

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

## Final composition

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Put two teaspoons of pumpkin jam over the bottom of the Dobra 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 Dobra Bat.