



# PUMPKIN AND SPICES CUPCAKE

👤 Advanced level

WinterWonderland 2021 special recipe

## ALMOND AND PISTACHIO FINANCIER

### AVOLETTA

egg whites  
all-purpose flour  
cornstarch

### VIGOR BAKING

unsalted butter 82% fat  
JOYPASTE PISTACCHIO SICILIA

500g  
370g  
50g  
30g  
4g  
80g  
100g

Mix all the dry ingredients, add white eggs and then mix manually.  
Melt butter and pistachio paste in the microwave and then combine them together.  
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.

## PUMPKIN JAM

Pumpkin purée  
caster sugar  
pectin  
cinnamon powder  
carrot juice  
tangerine juice

360g  
30g  
5g  
3g  
265g  
90g

Cut the pumpkin in two and remove the seeds. Place the pumpkin on a tray covered with parchment paper. Grill in the oven at 200°C for about 10 minutes and then remove the skin.  
Cut the pulp of the pumpkin into cubes then spread them with cinnamon. 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

### TOP CREAM

water

milk 3.5% fat

### FRUTTIDOR ARANCIA

cinnamon powder

liquid cream 35% fat

### LILLY NEUTRO

water

100g

150g

100g

100g

2g

700g

100g

100g

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

## FINAL COMPOSITION

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.



Extraordinary  
made simple.