



MONO HALLOWEEN

chef Advanced level

A sweet preparation designed by World Champion Ciro Chiummo

COCOA SPONGE

INGREDIENTS

IRCA GENOISE CHOC

eggs

LEVOSUCROL

PREPARATION

500g Mix all the ingredients in a jug.

600g Pour into a silicone mat with edges and cook at 220 °C for 5-6 minutes.

50g

PEAR AND GINGER COMPOTE

INGREDIENTS

FRUTTIDOR PERA

water

LILLY NEUTRO

PREPARATION

200g Mix LILLY NEUTRO in lukewarm water and add to FRUTTIDOR PERA.

40g Flavour with ginger.

40g

1g

BAVAROIS CARAMEL ORO

INGREDIENTS

SINFONIA CIOCCOLATO CARAMEL ORO

egg yolks

sugar

milk

liquid cream 35% fat

LILLY NEUTRO

Half whipped cream

PREPARATION

225g Boil the milk and cream.

20g In the meantime, mix the egg yolks with the sugar and make a crème

13g anglaise.

65g Pour it over the chocolate and mix well with a hand blender.

75g Lightly whip the cream with LILLY NEUTRO and lighten the mixture.

40g

225g

GLAZING

INGREDIENTS

COLORGLAZE YELLOW

COLORGLAZE RED

COLORGLAZE GREEN

PREPARATION

900g Mix the three Colorglazes and pour cold onto the cake to obtain a PUMPKIN

80g COLORGLAZE.

20g

Final composition

Freeze the compote in a silicone half-sphere mould. Pipe the bavarois into the mould (up to halfway), place the insert in the centre and let it cool. Close the mould first with the bavarois and then with the crisp sponge.

Glaze with PUMPKIN COLOUR COLORGLAZE and decorate with Dobla decorations.