



# MONO HALLOWEEN

👤 Advanced level

A sweet preparation designed by World Champion **Ciro Chiummo**



**RECIPE CREATED BY:**  
**Ciro Chiummo**  
 Pastry Chef

## COCOA SPONGE

IRCA GENOISE CHOC  
 eggs  
[LEVOSUCROL](#)

500g  
 600g  
 50g

Mix all the ingredients in a jug.  
 Pour into a silicone mat with edges and cook at 220 °C for 5-6 minutes.

## PEAR AND GINGER COMPOTE

[FRUTTIDOR PERA](#)  
 water  
[LILLY NEUTRO](#)

200g  
 40g  
 40g  
 1g

Mix LILLY NEUTRO in lukewarm water and add to FRUTTIDOR PERA.  
 Flavour with ginger.

## BAVAROIS CARAMEL ORO

SINFONIA CIOCCOLATO CARAMEL ORO  
 egg yolks  
 sugar  
 milk  
 liquid cream 35% fat  
[LILLY NEUTRO](#)  
 Half whipped cream

225g  
 20g  
 13g  
 65g  
 75g  
 40g  
 225g

Boil the milk and cream.  
 In the meantime, mix the egg yolks with the sugar and make a crème anglaise.  
 Pour it over the chocolate and mix well with a hand blender.  
 Lightly whip the cream with LILLY NEUTRO and lighten the mixture.



**Extraordinary  
 made simple.**

## GLAZING

COLORGLAZE YELLOW

900g

Mix the three Colorglazes and pour cold onto the cake to obtain a PUMPKIN COLORGLAZE.

COLORGLAZE RED

80g

COLORGLAZE GREEN

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.



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