

# 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 | 500g | Mix all the ingredients in a jug. |
| eggs | 600g | Pour into a silicone mat with edges and cook at 220 °C for 5-6 minutes. |
| LEVOSUCROL | 50g | |

## PEAR AND GINGER COMPOTE

| | | |
|---|---|---|
| FRUTTIDOR PERA | 200g | Mix LILLY NEUTRO in lukewarm water and add to FRUTTIDOR PERA. |
| water | 40g | Flavour with ginger. |
| LILLY NEUTRO | 40g | |
| | 1g | |

## BAVAROIS CARAMEL ORO

| | | |
|---|---|---|
| SINFONIA CIOCCOLATO CARAMEL ORO | 225g | Boil the milk and cream. |
| egg yolks | 20g | In the meantime, mix the egg yolks with the sugar and make a crème anglaise. |
| sugar | 13g | |
| milk | 65g | Pour it over the chocolate and mix well with a hand blender. |
| liquid cream 35% fat | 75g | Lightly whip the cream with LILLY NEUTRO and lighten the mixture. |
| LILLY NEUTRO | 40g | |
| Half whipped cream | 225g | |

## 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 | |

irca GROUP

Extraordinary made simple.

## 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.