



WITCHER CAT

🏠 Basic level

Halloween recipe inspiration



RECIPE CREATED BY:
Lars Vierhout
Pastry Chef

PISTACHIO JOCONDE

Joypaste Pesto di Pistacchio

Almond Flour	300g
Icing Sugar	300g
Whole Eggs	300g
Flour	420g
Butter	90g
Egg White	60g
Sugar	360g
Total Weight	120g
1950g	

- Mix almond flour, icing sugar and flour.
- Add eggs and pistachio paste and whip.
- Whip egg whites with sugar to medium peaks.
- Fold into mixture.
- Fold melted butter.
- Spread 5 mm thick.
- Bake at 200°C for about 10 minutes.
- Cut 5 cm discs.

CANDIED ORANGE 5-SPICE INSERT

Fruttidor Arancia

Candied Orange Cubes - Cesarin	300g
Chinese 5 spice	60g
Sugar	4g
Pectina NH	30g
Lemon Juice	4g
Total Weight	10g
408g	

- Heat Fruttidor with candied orange.
- Mix sugar, pectin and spice.
- Add while mixing and boil briefly.
- Add lemon juice.
- Spread thin and freeze.
- Cut 3 cm inserts.

PISTACHIO MOUSSE

Milk	500g
Egg Yolk	120g
Sugar	100g
Gelatin	12g
Semi Whipped Cream	600g
Joypaste Pistacchio Verde	220g
Essence Cioccolato Bianco 31%	80g
Total Weight	
1632g	

- Make anglaise (82°C).
- Add gelatin.
- Pour over chocolate.
- Add pistachio paste.
- Cool to 30°C.
- Fold whipped cream.

DARK CHOCOLATE MIRROR GLAZE

Water	300g
Sugar	600g
Glucose	600g
Condensed milk	400g
Gelatin mass	80g
Essence Cioccolato Fondente 70%	600g
Total Weight	
2580	

- Boil water, sugar and glucose to 103°C.
- Add condensed milk and gelatin.
- Pour over chocolate.
- Emulsify.
- Use at 30–32°C.

ASSEMBLY, LAYOUT AND FINISHING

Halloween pumpkin layerered - Dobra
Spiderweb
Pistachio

- Fill moulds halfway with mousse.
- Insert orange insert.
- Add more mousse.
- Close with joconde.
- Freeze.
- Glaze.
- Decorate with Dobra Halloween pumpkin layerered, Spiderweb and pistachio.



Extraordinary
made simple.