



## Halloween Cupcake

### Carrot Cake

#### INGREDIENTS

|                                    |       |
|------------------------------------|-------|
| CEREAL'EAT CAKE                    | g 500 |
| SEED OIL                           | g 100 |
| WATER                              | g 150 |
| UNSALTED BUTTER 82% FAT - SOFTENED | g 60  |
| VIGOR BAKING                       | g 5   |
| JULIENNE CARROTS                   | g 250 |
| CINNAMON POWDER                    | g 8   |

#### PREPARATION

- Mix all the ingredients in a planetary mixer fitted with the paddle attachment at medium speed for about 5 minutes.
- Place the carrot cake into the truncated cone shape silicon moulds with a diameter of 4 cm. (weight of 25g each)
- Bake at 165°C for about 12 minutes.

### Orange namelaka

#### INGREDIENTS

|                            |       |
|----------------------------|-------|
| FULL-FAT MILK (3,5% FAT)   | g 200 |
| JOYPASTE ARANCIA           | g 30  |
| SINFONIA CIOCCOLATO BIANCO | g 335 |
| LIQUID CREAM 35% FAT       | g 250 |
| LILLY NEUTRO               | g 40  |

#### PREPARATION

- Bring the milk to a boil with the JOYPASTE ARANCIA, melt the LILLY NEUTRO with a whisk, add the chocolate in twice and then emulsify with an immersion blender.
- Add the fresh cream little by little and keep emulsifying.
- Cover with a film and let it rest in the fridge all night long.

## FINAL COMPOSITION

- After a night in the fridge, whip the Namelaka.
- Fill for a 1/3 of the volume the Halloween Cupcake Dobla.
- Place the carrot cake and a layer of Toffe D'Or.
- Close with the Namelaka. Do not flatten the product but place it in a light dome-shaped way.
- Sprinkle with small cubes or crumbs of sponge cake (only the yellow part).
- Decorate with Dobla chocolate decorations: cod.71812 bat e cod.71212 spider web.