



## PUMPKIN AND SPICES CUPCAKE

WinterWonderland 2021 special recipe

### ALMOND AND PISTACHIO FINANCIER

#### INGREDIENTS

AVOLETTA	g 500
EGG WHITES	g 370
ALL-PURPOSE FLOUR	g 50
CORNSTARCH	g 30
VIGOR BAKING	g 4
UNSALTED BUTTER 82% FAT - MELTED	g 80
JOYPASTE PISTACCHIO SICILIA	g 100

#### PREPARATION

Mix all the dry ingredients, add white eggs and then mix manually.

Melt butter and pistachio paste in the microwave and then combine them together.

Drizzle with SPRAY KING the moulds and then fill them.

Bake for about 10-12 minutes at 180-190°C.

Let it cool completely and then unmould.

### PUMPKIN JAM

#### INGREDIENTS

PUMPKIN PURÉE	g 360
CASTER SUGAR	g 30
PECTIN - NH	g 5
CINNAMON POWDER	g 3
CARROT JUICE	g 265
TANGERINE JUICE	g 90

#### PREPARATION

Cut the pumpkin in two and remove the seeds. Place the pumpkin on a tray covered with parchment paper.

Grill in the oven at 200°C for about 10 minutes and then remove the skin.

Cut the pulp of the pumpkin into cubes then spread them with cinnamon. Bake until the cubes are softened.

Mix sugar with pectin NH.

Warm up the juice and then add the mixture made of sugar and pectin at 40°C.

Bring it to boil, add the pumpkin cubes and then bring it to boil again.

If you like, add a little bit of nutmeg powder.

## SPICY ORANGE CHANTILLY

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### INGREDIENTS

TOP CREAM	g 100
WATER - (1)	g 150
MILK 3.5% FAT	g 100
FRUTTIDOR ARANCIA	g 100
CINNAMON POWDER	g 2
LIQUID CREAM 35% FAT	g 700
LILLY NEUTRO	g 100
WATER - (2)	g 100

### PREPARATION

Mix water, milk and TOP CREAM to obtain a custard.

Blend FRUTTIDOR ARANCIA with cinnamon and then combine it with the custard. Mix until obtaining a homogeneous compound.

Whip the cream with water and LILLY NEUTRO keeping it soft. While mixing gently combine it in more than once with the orange chantilly previously obtained.

### FINAL COMPOSITION

Put two teaspoons of pumpkin jam over the bottom of the Dobla Halloween Cupcake, place above it the financier, and at the end close it with the chantilly.

The top of the cupcake may be created by the chantilly cream (poured in a silicon mould and placed in a blast chiller and then sprayed with shaded orange.)

As an alternative, create a swirl over the top with the stabilized cream.

Decorate with Dobla Bat.