

CARAMEL HALLOWEEN

BRETONE CEREAL PASTRY

INGREDIENTS		PREPARATION
CEREAL'EAT FROLLA	Kg 1	whip the butter in a planetary mixer, add the egg yolks, and finally the remaining ingredients
PASTA FRUTTA ORO ORANGE - CESARIN	g 70	arrange a layer with a piping bag inside a buttered steel ring, and cook at 170 degrees for about
UNSALTED BUTTER 82% FAT	g 600	15 minutes
EGG YOLK	g 300	
VIGOR BAKING	g 10	
SALT	g 8	
	90	

CRISPY LAYER

INGREDIENTS		PREPARATION
PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste	arrange a thin layer of pralin delicrisp on the cooked pastry



CARAMEL NAMELAKA

INGREDIENTS		PREPARATION
MILK	g 250	heat milk and glucose, add neutral lilly and mix with chocolate
GLUCOSIO	g 10	finally add the cold cream while continuing to mix
SINFONIA CIOCCOLATO CARAMEL ORO	g 340	leave to rest in the refrigerator overnight
LIQUID CREAM	g 200	
LILLY NEUTRO	g 40	

ORANGE JELLY

INGREDIENTS		PREPARATION
FRUTTIDOR ARANCIA	g 200	heat the fruit bowl and mix with water and neutral lilly
LILLY NEUTRO	g 40	pour 150 grams into the 14 cm diameter insert mold and chill
WATER	g 40	

FINAL COMPOSITION

whip the namelaka in the planetary mixer, pour it into the silicone mold halfway, insert the gelled mixture and finish with more namelaka.

blast chill, remove from the mould, spray with orange spray mass and arrange on the pastry.

decorate with DOBLA PUMPKING FACE ASSORTMENT

