



## HALLOWEEN FLOWER POT

SINGLE-SERVE DESSERT WITH LEMON, ORANGE, RASPBERRY, PUMPKIN AND TUMERIC IN A CHOCOLATE-MADE POT

DIFFICULTY LEVEL



### PUMPKIN SPONGE CAKE

#### INGREDIENTS

EGGS

g 200

CASTER SUGAR

g 80

TYPE 00 WHITE FLOUR

g 30

PUMPKIN PURÉE

g 70

#### PREPARATION

Mix all the ingredients with hand blender.

Pour into a whipping siphon and charge it with two cartridges.

Let it rest for 2 hours and then prepare some plastic cups with a perforated bottom and fill each of them with 30g of sponge mixture.

Bake in the microwave on high for 40 seconds and then let it cool completely.

Cut the sponge cake in 2 cm high discs.

### FRUTTIDOR LAYER

#### INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

### LEMON MOUSSE

#### INGREDIENTS

LIQUID CREAM 35% FAT

g 500

LEMON JUICE

g 75

WATER

g 75

LILLY LIMONE

g 100

#### PREPARATION

Add water and lemon juice to the LILLY LIMONE and whip them together with a whisk. The solid part has to be completely melted. Add the cold liquid cream and whip it in a planetary mixer until soft consistency.

## ORANGE AND TURMERIC CRUMBLE

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### INGREDIENTS

UNSALTED BUTTER 82% FAT	g 85
UNREFINED CANE SUGAR	g 85
TYPE 00 WHITE FLOUR	g 85
ALMOND FLOUR	g 85
GRATED ORANGE ZEST	g 8
CURCUMA POWDER	g 2

### PREPARATION

Mix together sugar, flour, almond flour, orange zest and curcuma powder in the mixing bowl.

Add the cold butter cutted in small dices and knead slowly with the paddle attachment until it forms a crumbly dough.

Spread over a tray and place in the fridge few hours.

Bake at 150°C for about 17 minutes.

## LEMON CREAM

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### INGREDIENTS

WATER	g 125
LIQUID CREAM 35% FAT	g 25
TOP CREAM	g 50
CREMIRCA LIMONE	g 200

### PREPARATION

Mix the water and cream with the TOP CREAM. Let it rest for 3 minutes and then add the CREMIRCA LIMONE mixing with a whisk. Using a plastic bag, pipe a drop as decoration.

### FINAL COMPOSITION

Place a disc of pumpkin sponge cake on the bottom of the DOBLA FLOWER POT.

Using a plastic bag, fill the pot with a layer of 1 cm of FRUTTIDOR LAMPONE.

Fill the rest of the pot with a layer of 1 cm of lemon mousse.

Sprinkle the top of the dessert with the orange and tumeric crumble.

Decorate with DOBLA PUMPKIN, DOBLA BAT, DOBLA SPOOKY, DOBLA SPIDER WEB.



**RECIPE CREATED FOR YOU BY ORIOL PORTABELLA**

PASTRY CHEF