



## HALLOWEEN MONO

HALLOWEEN CAKE MADE FOR WINTER WONDERLAND DOBLA 2023.

DIFFICULTY LEVEL



### CARROT CAKE

#### INGREDIENTS

CEREAL'EAT CAKE  
SEED OIL  
WATER  
UNSALTED BUTTER  
VIGOR BAKING  
JULIENNE CARROTS  
CINNAMON POWDER

g 750  
g 150  
g 225  
g 115  
g 7  
g 115  
g 12

#### PREPARATION

Combine all ingredients in a planetary mixer, except carrots, which should be chopped and blended into small pieces.

Combine the mixture using the leaf hook for about 5 minutes at medium speed.

Then add the blended carrots. Spread the mixture on 60X40 baking pan lined with baking paper and bake at 170°C for about 15 minutes.

Allow to cool in blast chiller.

Once cold, cup with round steel ring slightly larger than the size of the single-portion base (5.5-6 cm diameter).

Store the carrot cake disks in the freezer.

### HAZELNUT MOUSSE

#### INGREDIENTS

FRESH CREAM  
LILLY NEUTRO  
WATER  
JOYPASTE NOCCIOLA PIEMONTE  
PRALINE NOISETTE

g 1000  
g 200  
g 200  
g 150  
g 50

#### PREPARATION

Combine the cream with water and LILLY NEUTRO in a planetary mixer and whip until smooth.

Separately, mix JOYPASTE NOCCIOLA PIEMONTE IGP with PRALINE NOISETTE.

Combine the resulting mixture with the semi-whipped cream.

Pour the mousse into the molds filling them  $\frac{3}{4}$  of the volume (PAVONI mold PX4321).

Place the frozen apple and orange insert at the center of the mold.

Finish with another layer of mousse and level well, helping yourself with a spatula.

Blast chill in negative until completely frozen.

Then remove from the molds.

## CARAMEL BRITTLE

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### INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL

To Taste

### PREPARATION

Roll out the PRALIN DELICRISP between two sheets of baking paper with the help of a rolling pin or sheeter ( crisp thickness 1.5-2 mm)

Place in freezer for at least 30 minutes and then cup with steel ring of the size of the insert (diameter 3.5 cm).

## APPLE AND ORANGE SOFT FILLING

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### INGREDIENTS

FRUTTIDOR MELA

g 50

FRUTTIDOR ARANCIA

g 150

CINNAMON POWDER

g 1

WATER

g 60

LILLY NEUTRO

g 30

### PREPARATION

Blend the FRUTTIDOR ARANCIA with cinnamon until the mixture is as smooth as possible.

Mix the slightly warmed water with the LILLY NEUTRO and add to the blended mixture.

Add the 50g of FRUTTIDOR MELA (unblended).

Fill the silicone molds for making the cake inserts (PAVONI MOULD cod FR003) with the obtained mixture.

Place a disc of caramel crisp on top of each insert.

Blast in negative until completely hardened.

## SOFT GIANDUJA GLAZE

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### INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

g 400

SEED OIL

g 80

### PREPARATION

Melt the dark gianduja chocolate at 45°C.

Combine the seed oil and emulsify well using an immersion blender.

Take the frozen carrot cake disks and with the help of wooden skewers dip them into the soft frosting  
Then before frosting will harden, adhere the Dobla CURLS MINI DARK only on the edge.

## DARK GIANDJA GANACHE

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### INGREDIENTS

SINFONIA CIOCCOLATO GIANDUIA FONDENTE

g 230

LIQUID CREAM 35% FAT

g 200

HONEY

g 30

### PREPARATION

Use it to decorate the single portion dessert

### FINAL COMPOSITION

Pour the mousse into the molds filling them  $\frac{3}{4}$  of the volume (PAVONI mold PX4321).

Place the frozen apple and orange insert at the center of the mold. Finish with another layer of mousse and level well, helping yourself with a spatula. Blast chill in negative until completely frozen. Then remove from the molds.

Take the single portions from the freezer and drizzle them entirely with orange cocoa butter.

Lay the mono on the previously frosted carrot cake bases.

With the soft ganache irregularly coat one half of the mono, tapping lightly .

Then decorate with SPOOKY and PUMPKIN 3D.

To make the decoration even more interesting, sprinkle the ganache-covered part with crumbled crumble or cocoa shortbread.



**RECIPE CREATED FOR YOU BY FRANCESCO MAGGIO**

CHOCOLATIER AND PASTRY CHEF