



## PUMPKIN

DESSERT FOR THE ANNUAL OCCASION, WHICH CONTAINS THE AUTUMNAL FLAVORS OF PUMPKIN AND CHESTNUTS, TOGETHER WITH THE FRESHNESS OF LEMON

DIFFICULTY LEVEL



### CHESTNUT BISCUIT

#### INGREDIENTS

|                |          |
|----------------|----------|
| IRCA GENOISE   | g 900    |
| CHESTNUT FLOUR | g 100    |
| EGGS           | g 1100   |
| LEVOSUCROL     | g 100    |
| CHESTNUTS      | To Taste |

#### PREPARATION

mix all the ingredients together with an immersion blender  
spread on a baking tray with a 700g/800g silicone mat for 60cmx40cm tray, sprinkle with well-drained  
candied chestnuts, and cook at 200 degrees for 4 minutes and steam at 50%  
remove from the oven and blast chill  
It is very important that the pan is straight

### ORANGE AND PUMPKIN GELLY

#### INGREDIENTS

|                        |       |
|------------------------|-------|
| ORANGE JUICE AND PURÉE | g 250 |
| LILLY NEUTRO           | g 50  |
| PUMPKIN PURÉE          | g 50  |

#### PREPARATION

heat the puree, blend the neutral lilly, add the whole fruit pumpkin cesarin and pour into mini cylinder  
insert moulds.  
before it is completely blast chilled, insert a disk of chestnut biscuit and chill.



## LEMON NAMELAKA

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### INGREDIENTS

FRESH MILK  
GLUCOSIO  
SINFONIA CIOCCOLATO BIANCO  
LIQUID CREAM  
LILLY NEUTRO  
PASTA FRUTTA ORO LEMON - CESARIN

g 250  
g 10  
g 340  
g 200  
g 45  
g 15

### PREPARATION

-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an immersion mixer.  
-Add the chocolate and lemon gold fruit paste while continuing to mix.  
-Add the cold cream slowly, continuing to mix.  
-Cover with cling film and place in the refrigerator for at least 4 hours.  
- Beat in a planetary mixer at medium speed with a whisk until you obtain the necessary consistency

## VELVET EFFECT AND CRUNCHY LAYER

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### INGREDIENTS

BURRO DI CACAO  
PRALIN DELICRISP CLASSIC

To Taste

### PREPARATION

close with a disk of classic delicrisp pralin, spray with orange cocoa butter at 29 degrees from a product frozen at -20 degrees and decorate with dobla decorations

### FINAL COMPOSITION

dress a part of namelaka with white chocolate and lemon, insert the orange, pumpkin and chestnut insert, close with more namelaka and a disk of delicrisp classic pralin.

freeze, unmold and drizzle with orange cocoa butter.

decorate with: SPIDER WEB DOBLA

on a land of: COOKIE COCOA CRUMBLE IRCA



**RECIPE CREATED FOR YOU BY DAVIDE LISTA**

PASTRY CHEF