

# **PUMPKIN**

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

DIFFICULTY LEVEL B B







### **CHESTNUT BISCUIT**

INGREDIENTS		PREPARATION
IRCA GENOISE	g 900	mix all the ingredients together with an immersion blender
CHESTNUT FLOUR	g 100	spread on a baking tray with a 700g/800g silicone mat for 60cmx40cm tray, sprinkle with well-drained
EGGS	g 1100	candied chestnuts, and cook at 200 degrees for 4 minutes and steam at 50%
LEVOSUCROL	g 100	remove from the oven and blast chill
CHESTNUTS	To Taste	It is very important that the pan is straight

### **ORANGE AND PUMPKIN GELLY**

INGREDIENTS		PREPARATION
ORANGE JUICE AND PURÈE	g 250	heat the puree, blend the neutral lilly, add the whole fruit pumpkin cesarin and pour into mini cylinder
LILLY NEUTRO	g 50	insert moulds.
PUMPKIN PURÉE	g 50	before it is completely blast chilled, insert a disk of chestnut biscuit and chill.





#### **LEMON NAMELAKA**

INGREDIENTS		PREPARATION
FRESH MILK	g 250	-Heat the milk with the glucose to approximately 60°C, add the NEUTRAL LILLY and mix with an
GLUCOSIO	g 10	immersion mixer.
SINFONIA CIOCCOLATO BIANCO 33%	g 340	-Add the chocolate and lemon gold fruit paste while continuing to mix.
LIQUID CREAM	g 200	-Add the cold cream slowly, continuing to mix.
LILLY NEUTRO	g 45	-Cover with cling film and place in the refrigerator for at least 4 hours.
PASTA FRUTTA ORO LEMON - CESARIN	g 15	- Beat in a planetary mixer at medium speed with a whisk until you obtain the necessary consistency

#### **VELVET EFFECT AND CRUNCHY LAYER**

INGREDIENTS		PREPARATION
BURRO DI CACAO		close with a disk of classic delicrisp pralin, spray with orange cocoa butter at 29 degrees from a
PRALIN DELICRISP CLASSIC	To Taste	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

