



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

INGREDIENTS

FRESH MILK
GLUCOSIO
SINFONIA CIOCCOLATO BIANCO 33%
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

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