



AMOR DI ZUCCA

BAKED CAKE FLAVOURED WITH PUMPKIN

DIFFICULTY LEVEL



PUMPKIN CAKE

INGREDIENTS

| | |
|-----------------|-----------|
| DOLCE VARESE | g 1000 |
| EGGS | g 450 |
| SEED OIL | g 400 |
| GROUND CINNAMON | g 4 |
| PUMPKIN PURÉE | g 400-500 |

PREPARATION

In a planetary mixer with the whisk attachment, whip all the ingredients, except for the pumpkin purée, for 5 minutes.

When whipped, gently combine the pumpkin purée stirring by hand.

Grease and flour the cake moulds, then fill them for 3/4 of their volume.

Bake at 180°C for as long as necessary, depending on the dimensions of the cakes.

COATING AND DECORATION

INGREDIENTS

| | |
|---|----------|
| CHOCOSMART CIOCCOLATO BIANCO - MELTED AT A 32°C | g 800 |
| PRALIN DELICRISP BLANC | g 200 |
| MARZICLASS PREMIUM | To Taste |

PREPARATION

Combine CHOCOSMART to DELICRISP BLANC by stirring gently.

Color MARZICLASS and model it into small pumpkins to use as decorations.

FINAL COMPOSITION

Once the pumpkin cakes have cooled down completely, frost them with the mixture of CHOCOSMART and PRALIN DELICRISP.

Make the glaze harden a little bit, then top off with the small pumpkins shaped from MARZICLASS.

AMBASSADOR'S TIPS

500-g cakes need to be baked for 35-40 minutes.