Spiced Pumpkin Caramel Latte

Pumpkin pies are eaten for Thanksgiving because they are not only tasty but readily available and follow tradition. The pumpkin pie is a symbol of the land and the cultivation of pumpkins and squashes by Native Americans. This is a modern version on what is an Old Time Favorite that continues to evolve in new heights of appesarance and flavour whilst maintaing the fundamental essence of tradion. As with all that we do here at Dobla we wanted to take to a new dimension and the introduction of the Dobla Spring leaf green is a perfect connection to bringing a new magical dimension to this wonderful cake.



Recipe

SPICED PUMPKIN CAKE 50G PER ITEM

Top Cake	500g
Unsalted Butter	325g
Pumpkin Puree	300g
Ground Almonds	125g
Vangilia Bourbon	4g
Ground Cinnamon	2g
Totaal	**1456g**

SPICED PUMPKIN CAKE 50G PER ITEM

Whip Top cake eggs and butter in a planetary mixer with the whisk attachment at medium speed for 10 minutes. Then, gently combine the pumpkin and almond.

VANILLA CREAM CHEESE

Panna Cotta Mix	100g
35% Cream	500g
Mascapone	500g
Vangilia Bourbon	2g
Lemon Zest	5g
Lemon Juice	15g
Totaal	**1122g**

VANILLA CREAM CHEESE

Boil cream, add onto panna cotta, whisk, add remaining ingredients, mix until smooth consistency. Pour into 3mm depth frames, freeze, cut to desired shapes.

ORANGE CINNAMON COMPOTE

Seville Orange Segments	315g
Orange Zest	10g
Cinnamon	1g
Soft Brown sugar (1)	10g
NH Pectin	3g
Soft Brown sugar (2)	145g
Citric Acid Solution	3g
Grand Marnier	30g
Totaal	**517g**

ORANGE CINNAMON COMPOTE

Place oranges, zest in dry pan, heat with pectin and sugar (1). Add (2) and heat to 51 brix (102°C). Add citric solution and grand marnier. Place in container until needed.

WHIPPED BUTTER ORANGE CARAMEL

Toffeedor Caramel	190g
Orange Juice	190g
Orange Zest	115g
Salted Butter	40g
Totaal	**535g**

WHIPPED BUTTER ORANGE CARAMEL

Whip all ingredients together, spread evenly on silpat mat to 3-4mm. Place in Freezer. Cut layer shape.

WALNUT GALETTA CRUNCH

Walnuts Chopped	100g
Date Syrup	50g
Delicrisp Classic	50g
Sea Salt	1g
Totaal	**201g**

WALNUT GALETTA CRUNCH

Heat a pan, dry roast walnuts until light colouration. Add date syrup, salt and deli-crisp. Once melt together, spread on a sheet and roll to 5mm. Leave to crystalize, then cut desired shape.

ORANGE SOAK

Sugar	100g
Glucose	50g
Orange Juice	100g
Orange Zest	10g
Totaal	**260g**

ORANGE SOAK

Heat ingredients to 65°C.

PUMPKIN CHOCOLATE SHELL 35GR PER ITEM

Sinfonia Bianco	200g
Orange Cocoa Butter	5g
Yellow Cocoa Butter	2g
Totaal	**207g**

PUMPKIN CHOCOLATE SHELL 35GR PER ITEM

Temper the cocoa together to create a pumpkin colour. Line a silicone mould. Preferbly a pumpkin style one. Leave to crystallise then demould ready for use.

Assembly, layout and finishing

Take the mould create the layers a ingredients as follows:
Spiced Orange Compote
Pumpkin Cake
Orange Soak
Whipped Butter Orange caramel
Walnut Crunch
Vanilla Cream Cheese
Pumpkin Cake
Orange Soak
Lastly finish with the elegant Dobla Spring leaf green

Enjoy this exciting recipe.

Featured Product(s)



Spring leaf green