Spicy Winter

Spicy Winter - Minimalism & Sobriety



Recipe

Spicy Cake

Honey	400g
Soft dark brown sugar	150g
Milk	100g
Orange zest	8g
Lemon zest	8g
Cake flour	240g
Baking powder	20g
Ground cinnamon	1.5g
Powdered ginger	1.5g
Ground cardamom	1.5g
Ground cloves	1g
Ground nutmeg	1g
Ground star anis	1g
Butter	70g
Whole eggs	100g
Totaal	**1103.5g**

Spicy Cake

Heat up the honey with the sugar, milk, zests until the sugar have dissolved. Let it cool and add gradually the sifted flour mix, stirring continuously. Then, add the tempered butter and eggs.

Pour the badge into the a round silicon mold and cook at 170°C around 20 minutes depending on the mold´s size.

Pumpkin Compote

Fresh pumpkin	360g
Sugar	30g
Pectin NH	5g
Carrot juice	265g
Mandarin puree	90g
Totaal	**750g**

Pumpkin Compote

Cut the pumpkin in half, remove the seeds, and place it in the oven at 200°C for about 20 minutes. Peel it and cut it into small cubes. Mix the pectin with the sugar. Heat the juice and puree, heat at 40°C add the pectin mixture and bring to a boil. Add the diced pumpkin and bring back to a boil. when cold, spread a layer on top of the spicy cake.

Hazelnut “Chantilly”

Heavy cream 35% fat	210g
Gelatin mass 200 bloom	32g
PRALINE NOISETTE (IRCA Since 1919)	180g
Cocoa butter	32g
Whipped heavy cream 35% fat	450g
Totaal	**904g**

Hazelnut “Chantilly”

Melt the cocoa butter and pour it on top of the praliné. Add the gelatin mass into the hot cream and pour gradually into the praliné mixture forming a good emulsion. Add the cold cream mixing with hand blender. Reserve minimum 8 hours into the refrigerator. Then whip until soft Chantilly texture and pipe a layer over the compote.

Vanilla White Chocolate Cream

Whole milk	315g
Cream 35%	135g
Whole eggs	80g
Sugar	9g
Gelatin powder 200 bloom	35g
SINFONIA CIOCCOLATO BIANCO (IRCA Since 1919)	350g
Totaal	**924g**

Vanilla White Chocolate Cream

Bring the milk and the cream to a boil and infuse the scratched vanilla beans 10 minutes.

Strain, pour directly into the whole eggs and sugar mixture stirring well. Cook to 85°C and add the gelatin mass. Pour gradually into the melted chocolate to start the emulsion and blend to create a perfect texture. Leave to set in the refrigerator 12 hours. Fill the ring to the top and freeze.

32% Nocciolato Glaze

Water	150g
Sugar	300g
Glucose	300g
Sweetened condensed milk	200g
Gelatin powder 200 bloom	20g
Water	120g
SINFONIA NOCCIOLATO BIANCO (IRCA Since 1919)	360g
Totaal	**1450g**

32% Nocciolato Glaze

In a saucepan, cook together water, sugar, and glucose to 103°C, and then pour over the condensed milk, hydrated and melted gelatin. Pour gradually the hot mixture into the melted chocolate forming the emulsion with the hand blender. Let set completely in the refrigerator overnight. For use heat up at 45°C and use around 38°C. Unmold the cake and glaze.

Assembly, layout and finishing

Cover the edge of the cake with a milk chocolate collar. Decorate with a cube of pumpkin compote, a drop of vanilla cream and complete with the Dobla Gingerbread Layered Assortment decoration.

Enjoy this exciting recipe.

Featured Product(s)



Gingerbread layered assortment