Nightmare before Christmas

Halloween Recipe inspiration



Recipe

Pumpkin biscuit

Caster sugar	106g
Salt 0,	4g
Whole-egg	70g
Mayonnaise	68g
Cinnamon 1,	5g
Five spice herbs	2g
Carbon dioxide	4g
Patent flour	105g
Lemon juice	5g
Pumpkin cubes	93g
Mango Cubes - Cesarin	34g
Caramelized walnut	15g
Totaal	**503,9g**

Pumpkin biscuit

- Mix caster sugar, salt, whole egg, mayonnaise and lemon juice

- Mix all dry ingredients and add to the above. Mix briefly.

- Then add garnish

- Divide over the pie crust

- Bake at 160°C ± 20 minutes

Pumpkin compote

Pumpkin	360g
Fine cristal sugar	30g
Pectin NH	5g
Carrot juice	265g
Mandarin juice	90g
Totaal	**750g**

Pumpkin compote

- Cut the pumpkin in half and remove the seeds

- Place them on the cut on a plate with baking paper

- Grill them in the oven at 200°C for about 10 minutes and peel them

- Cut the pumpkin into cubes and fry them until they are soft

- Mix the sugar with the pectin NH

- Heat the juices and add the sugar and pectin mixture at 40°C

- Bring to the boil, add the diced pumpkin and bring to the boil again.

Yoghurt mousse

Gelatin	5g
Full Milk	80g
Lemon zest	4g
Yogurt in powder form	15g
Natural yogurt	165g
Sinfonia Cioccolato Bianco - IRCA Since 1919	190g
Cream 35%	290g
Totaal	**749g**

Yoghurt mousse

- Heat the milk and let the lemon zest soak in it for about 10
  minutes

- Strain the milk, correct the weight of milk if necessary and add
  the soaked gelatin

- Make an emulsion by gradually pouring the warm milk onto the
  melted chocolate

- Mix it as soon as it is possible to get a perfect emulsion

- Add the yogurt and powdered yogurt, mix again

- Once the mixture has reached 28/30 °C, work in the foamy
  whipped cream. Pour immediately. Freeze.

Crumble pumpkin

Pumpkin seeds	50g
Butter	50g
Salt 0,	5g
Sugar	50g
Flour	40g
Cocoa powder	10g
Totaal	**201g**

Crumble pumpkin

- Mix the dry ingredients together with the salt and pumpkin seeds

- Using a food processor at high speed, add the butter

- Fill the mold with 85 grams of this dough, bake at 165°C.

Chocolade spray

Cocoa butter	500g
Sinfonia Cioccolato Bianco - IRCA Since 1919	500g
Totaal	**1000g**

Chocolade spray

- Blend all ingredients using an immersion blender

- Processing temperature 40°C.

Assembly, layout and finishing

- Prepare the sponge cake and bake at 190 °C. Cut into circles of 16 cm diameter. Prepare the compote and spread on the sponge. Freeze the interior

- Prepare the yoghurt mousse and fill in the desired shape

- Heat the milk and let the lemon zest soak in it for about 10 minutes

- Strain the milk, correct the weight of milk if necessary and add the soaked gelatin

- Make an emulsion by gradually pouring the warm milk onto the melted chocolate

- Mix it as soon as it is possible to get a perfect emulsion

- Add the yogurt and powdered yogurt, mix again

- Once the mixture has reached 28/30 °C, work in the foamy whipped cream. Pour immediately. Freeze.

- Place the frozen interior in this mousse

- Immediately after demoulding, spray directly with the chocolate spray

- Finish the dish with pumpkin crumble

Enjoy this exciting recipe.

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Pumpkin face assortment