

# Halloween pumpkin cupcake

The Halloween theme carried out in the flavors of the season. Various preparations of pumpkin, crispy chocolate cub, a fine finish in the Halloween theme. A good synergy between the decoration and the chocolate cup.



## Recipe

### Pumpkin biscuit

Caster sugar	106g
Salt O,	4g
Whole-egg	70g
Mayonnaise	68g
Cinnamon 1,	5g
Five spice herbs	2g
Carbon dioxide	4g
Patent flower	105g
Lemon juice	5g
Pumpkin cubes	93g
Mango cubes	34g
Caramelized walnut	15g
<b>Totaal</b>	<b>504g</b>

### 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 cristalsugar	30g
Pectin NH	5g
Carrot juice	265g
Mandarin juice	90g
<b>Totaal</b>	<b>750g</b>

### 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.

## Yogurt mousse

Gelatin	5g
Full Milk	80g
Lemon zest	4g
Yogurt in powder form	15g
Natural yogurt	165g
White chocolate 35%	190g
Cream 35%	290g
<b>Totaal</b>	<b>749g</b>

## Yogurt 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
Flower	40g
Cocoa powder	10g
<b>Totaal</b>	<b>201g</b>

## 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

## Chocolate dip

Cocoa butter	500g
White chocolate	500g
<b>Totaal</b>	<b>1000g</b>

## Chocolate dip

- Blend all ingredients using an immersion blender
- Processing temperature 40°C

## Assembly, layout and finishing

- Prepare the sponge cake and bake it in a 3 cm hemisphere shape and bake
- Fill the pumpkin compote in a hemispherical shape of 3 cm, fix the sponge cake on the compote
- Freeze the interior
- Prepare the yoghurt mousse and fill in the desired shape
- Place the frozen interior in this
- Immediately after demoulding, dip directly into the chocolate dip
- Finish the dish with pumpkin crumble

**Enjoy this exciting recipe.**

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Halloween**



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