

# 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           |
| <b>Totaal</b>         | <b>503,9g</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 cristal sugar | 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.

## 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        |
| <b>Totaal</b>                                | <b>749g</b> |

## 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         |
| <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.

## Chocolade spray

|  |              |
|--|--------------|
| Cocoa butter                                 | 500g         |
| Sinfonia Cioccolato Bianco - IRCA Since 1919 | 500g         |
| <b>Totaal</b>                                | <b>1000g</b> |

## 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.**

## Featured Product(s)



**Pumpkin face  
assortment**