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Halloween Recipe 2025



Recipe

Moist Pumpkin Cake

Pumpkin purée	200g
Brown sugar	150g
All-purpose flour	150g
Totaal	**600g**

Moist Pumpkin Cake

Preheat oven to 170°C.
Mix eggs, sugar, and oil until smooth. Add pumpkin purée and mix well.
In a separate bowl, sift together dry ingredients. Add to wet mix.
Pour into a rectangular mold (small loaf or bar mold).
Bake for 20–25 minutes. Cool completely and freeze for easy handling.

Milk Chocolate Namelaka

Reno X Milk	100g
Gelatin	2g
Totaal	**402g**

Milk Chocolate Namelaka

Soak gelatin in cold water.
Bring milk to a boil, remove from heat, add gelatin.
Pour over chocolate, emulsify using hand blender.
Add cold cream, blend until smooth.
Cover and refrigerate overnight. Pipe when set.

Pumpkin Crunch Coating

Reno X White	200g
Cocoa butter or neutral oil	50g
Crushed puffed rice balls	30g
Totaal	**280g**

Pumpkin Crunch Coating

Melt chocolate with cocoa butter. Add color and spice.
Stir in crunchy elements.
Dip frozen cake pieces into coating and let set on a rack.

Assembly, layout and finishing

Cut or unmold pumpkin cake into rectangular bars.
Freeze briefly.
Dip in crunchy coating.
Pipe milk chocolate namelaka on top.
Add whipped ganache swirl if desired.
Decorate with white chocolate ghost and accents.

Enjoy this exciting recipe.

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