

# Witcher cat

Halloween recipe inspiration



## Recipe

### Pistachio Joconde

|                                  |              |
|----------------------------------|--------------|
| IRCA Joypaste pesto di Pistachio | 300g         |
| Almond flour                     | 300g         |
| Icing sugar                      | 300g         |
| Whole eggs                       | 420g         |
| Flour                            | 90g          |
| Butter                           | 60g          |
| Egg whites                       | 360g         |
| Sugar                            | 120g         |
| <b>Totaal</b>                    | <b>1950g</b> |

### Pistachio Joconde

1. Mix almond flour, icing sugar and flour.
2. Add eggs and pistachio paste and whip.
3. Whip egg whites with sugar to medium peaks.
4. Fold into mixture.
5. Fold melted butter.
6. Spread 5 mm thick.
7. Bake at 200°C for about 10 minutes.
8. Cut 5 cm discs.

### Candied Orange 5-Spice Insert

|                              |             |
|------------------------------|-------------|
| IRCA Fruttidor Orange        | 300g        |
| Cesarin Candied orange cubes | 60g         |
| Chinese 5 spice              | 4g          |
| Sugar                        | 30g         |
| Pectin NH                    | 4g          |
| Lemon juice                  | 10g         |
| <b>Totaal</b>                | <b>408g</b> |

### Candied Orange 5-Spice Insert

1. Heat Fruttidor with candied orange.
2. Mix sugar, pectin and spice.
3. Add while mixing and boil briefly.
4. Add lemon juice.
5. Spread thin and freeze.
6. Cut 3 cm inserts.

## Pistachio Mousse

|                               |              |
|-------------------------------|--------------|
| Milk                          | 500g         |
| Egg yolk                      | 120g         |
| Sugar                         | 100g         |
| Gelatin                       | 12g          |
| Semi whipped cream            | 600g         |
| IRCA Joypaste Pistachio Verde | 220g         |
| IRCA Sinfonia White Chocolate | 80g          |
| <b>Totaal</b>                 | <b>1632g</b> |

## Pistachio Mousse

1. Make anglaise (82°C).
2. Add gelatin.
3. Pour over chocolate.
4. Add pistachio paste.
5. Cool to 30°C.
6. Fold whipped cream.

## Dark Chocolate Mirror Glaze

|                              |              |
|------------------------------|--------------|
| Water                        | 300g         |
| Sugar                        | 600g         |
| Glucose                      | 600g         |
| Condensed milk               | 400g         |
| Gelatin mass                 | 80g          |
| IRCA Sinfonia Dark Chocolate | 600g         |
| <b>Totaal</b>                | <b>2580g</b> |

## Dark Chocolate Mirror Glaze

1. Boil water, sugar and glucose to 103°C.
2. Add condensed milk and gelatin.
3. Pour over chocolate.
4. Emulsify.
5. Use at 30–32°C.

## Assembly, layout and finishing

1. Fill moulds halfway with mousse.
2. Insert orange insert.
3. Add more mousse.
4. Close with joconde.
5. Freeze.
6. Glaze.
7. Decorate with Dobra Halloween pumpkin layered, Spiderweb and pistachio.

Enjoy this exciting recipe.

## Featured Product(s)



**Halloween  
pumpkin  
layered**



**Spider web**