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
Totaal	**1950g**

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
Totaal	**408g**

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
Totaal	**1632g**

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
Totaal	**2580g**

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 Dobla Halloween pumpkin layerered, Spiderweb and pistachio.

Enjoy this exciting recipe.

Featured Product(s)



Spider web



Halloween pumpkin layered