



CARAMEL HALLOWEEN

BRETONE CEREAL PASTRY

INGREDIENTS

CEREAL'EAT FROLLA	Kg 1
PASTA FRUTTA ORO ORANGE - CESARIN	g 70
UNSALTED BUTTER 82% FAT	g 600
EGG YOLK	g 300
VIGOR BAKING	g 10
SALT	g 8

PREPARATION

whip the butter in a planetary mixer, add the egg yolks, and finally the remaining ingredients
arrange a layer with a piping bag inside a buttered steel ring, and cook at 170 degrees for about
15 minutes

CRISPY LAYER

INGREDIENTS

PRALIN DELICRISP CARAMEL FLEUR DE SEL	To Taste
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PREPARATION

arrange a thin layer of pralin delicrisp on the cooked pastry

CARAMEL NAMELAKA

INGREDIENTS

MILK	g 250
GLUCOSIO	g 10
SINFONIA CARAMEL ORO	g 340
LIQUID CREAM	g 200
LILLY NEUTRO	g 40

PREPARATION

heat milk and glucose, add neutral lilly and mix with chocolate
finally add the cold cream while continuing to mix
leave to rest in the refrigerator overnight

ORANGE JELLY

INGREDIENTS

FRUTTIDOR ARANCIA	g 200
LILLY NEUTRO	g 40
WATER	g 40

PREPARATION

heat the fruit bowl and mix with water and neutral lilly
pour 150 grams into the 14 cm diameter insert mold and chill

FINAL COMPOSITION

whip the namelaka in the planetary mixer, pour it into the silicone mold halfway, insert the gelled mixture and finish with more namelaka.

blast chill, remove from the mould, spray with orange spray mass and arrange on the pastry.

decorate with DOBLA PUMPKING FACE ASSORTMENT