



HALLOWEEN CUPCAKE

CARROT CAKE

INGREDIENTS

CEREAL'EAT CAKE	g 500
SEED OIL	g 100
WATER	g 150
UNSALTED BUTTER 82% FAT - SOFTENED	g 60
VIGOR BAKING	g 5
JULIENNE CARROTS	g 250
CINNAMON POWDER	g 8

PREPARATION

- Mix all the ingredients in a planetary mixer fitted with the paddle attachment at medium speed for about 5 minutes.
- Place the carrot cake into the truncated cone shape silicon moulds with a diameter of 4 cm. (weight of 25g each)
- Bake at 165°C for about 12 minutes.

ORANGE NAMELAKA

INGREDIENTS

FULL-FAT MILK (3,5% FAT)	g 200
JOYPASTE ARANCIA	g 30
SINFONIA CIOCCOLATO BIANCO	g 335
LIQUID CREAM 35% FAT	g 250
LILLY NEUTRO	g 40

PREPARATION

- Bring the milk to a boil with the JOYPASTE ARANCIA, melt the LILLY NEUTRO with a whisk, add the chocolate in twice and then emulsify with an immersion blender.
- Add the fresh cream little by little and keep emulsifying.
- Cover with a film and let it rest in the fridge all night long.

FINAL COMPOSITION

- After a night in the fridge, whip the Namelaka.
- Fill for a 1/3 of the volume the Halloween Cupcake Dobla.
- Place the carrot cake and a layer of Toffe D'Or.
- Close with the Namelaka. Do not flatten the product but place it in a light dome-shaped way.
- Sprinkle with small cubes or crumbs of sponge cake (only the yellow part).
- Decorate with Dobla chocolate decorations: cod.71812 bat e cod.71212 spider web.