

# **AMOR DI ZUCCA**

# **BAKED CAKE FLAVOURED WITH PUMPKIN**

DIFFICULTY LEVEL B B





### **PUMPKIN CAKE**

INGREDIENTS		PREPARATION
DOLCE VARESE	g 1000	In a planetary mixer with the whisk attachment, whip all the ingredients, except for the pumpking
EGGS	g 450	purée, for 5 minutes.
SEED OIL	g 400	When whipped, gently combine the pumpkin purée stirring by hand.
GROUND CINNAMON	g 4	Grease and flour the cake moulds, then fill them for 3/4 of their volume.
PUMPKIN PURÉE	g 400-500	Bake at 180°C for as long as necessary, depending on the dimensions of the cakes.

### **COATING AND DECORATION**

INGREDIENTS		PREPARATION
CHOCOSMART CIOCCOLATO BIANCO - MELTED AT A 32°C	g 800	Combine CHOCOSMART to DELICRISP BLANC by stirring gently.
PRALIN DELICRISP BLANC	g 200	Color MARZICLASS and model it into small pumpkins to use as decorations.
MARZICLASS PREMIUM	To Taste	

#### FINAL COMPOSITION

Once the pumpkin cakes have cooled down completely, frost them with the mixture of CHOCOSMART and PRALIN DELICRISP.

Make the glaze harden a little bit, then top off with the small pumpkins shaped from MARZICLASS.



### AMBASSADOR'S TIPS

500-g cakes need to be baked for 35-40 minutes.

