



## AMOR DI ZUCCA

### BAKED CAKE FLAVOURED WITH PUMPKIN

DIFFICULTY LEVEL



#### PUMPKIN CAKE

##### INGREDIENTS

DOLCE VARESE	g 1000
EGGS	g 450
SEED OIL	g 400
GROUND CINNAMON	g 4
PUMPKIN PURÉE	g 400-500

##### PREPARATION

In a planetary mixer with the whisk attachment, whip all the ingredients, except for the pumpkin purée, for 5 minutes.

When whipped, gently combine the pumpkin purée stirring by hand.

Grease and flour the cake moulds, then fill them for 3/4 of their volume.

Bake at 180°C for as long as necessary, depending on the dimensions of the cakes.

#### COATING AND DECORATION

##### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO - MELTED AT A 32°C	g 800
PRALIN DELICRISP BLANC	g 200
MARZICLASS PREMIUM	To Taste

##### PREPARATION

Combine CHOCOSMART to DELICRISP BLANC by stirring gently.

Color MARZICLASS and model it into small pumpkins to use as decorations.

##### 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.