

DLA
naturals

Create Lasting Memories

SPICED PUMPKIN ORANGE GATEAU

- Halloween Special -



SPICED PUMPKIN & ORANGE BISCUIT

6 Pcs Eggs
 225g Sugar
 120g Vegetable oil
 180g Pumpkin Purée
 240g Flour
 70g **Lafruta Orange**
 50g Walnuts (crushed)
 50g Assorted dried berries
 1tsp Cinnamon
 2.5tsp Baking Powder

Sift the flour and baking powder, add in the dried berries and walnuts. Separate egg whites from egg yolks. Using a stick blender combine pumpkin purée, egg yolks, **Lafruta Orange**, oil and set aside. Whisk the egg whites until pale and fluffy. Add in the sugar in 3-4 intervals while whisking until forming a stable meringue. Fold in the egg yolks mixture into egg whites. Carefully fold all dry ingredients into the mixture. Spread into 2 trays (26x40cm) and bake for 30 minutes at 174°C. Cool the biscuits and stabilize in the fridge for 8 hours before assembling.

ORANGE SYRUP

70g Water
 70g **Lafruta Orange**
 50g **Colarom Orange**
 30g Sugar

Combine all ingredients together and bring to a boil. Optional - add the orange zest of one orange.

CREAM FILLING

750g Cream cheese
 120g Heavy cream 35%
 120g **Ivana white chocolate Couverture**

Bring the cream to a boil and pour over slightly melted **Ivana white chocolate Couverture**. Make a ganache and cool down. Whisk the cream cheese, add in the ganache and whisk again. Don't over whisk.

ORANGE COULIS

800g **Lafruta Orange**
 70g Gelatine mass

Pour **Lafruta Orange** in a saucepan and bring to a boil. Remove from the heat and add the gelatine mass. Mix well and pour into metal frames 25x40cm (alternatively use your baking trays covered with cling wrap). Stick in a freezer until ready to assemble.

GHOST MERINGUES

4Pcs Egg Whites
 220g Caster Sugar
 1/2tsp Vanilla Essence
 Pinch of cream of tartar

Line two baking trays with non-stick baking paper. Use an electric mixer to whisk egg whites and cream of tartar until soft peaks form. Gradually add sugar, whisking well between each addition until sugar dissolves. Once all the sugar has been added, continue to whisk on high for 3 mins. Whisk in the vanilla essence. Using a piping bag, pipe cone-shaped meringues. Bake for 1hr at 90°C. Once cooled down, use dark chocolate to pipe ghost faces.

ASSEMBLING

Cut the pumpkin biscuits in two and drizzle the syrup. Spread the cream all over and insert the frozen orange coulis. Spread more cream and cover with pumpkin biscuit. Add a layer of cream and another biscuit. Repeat step 1. Decorate with ghost meringues on top. Let set and enjoy!

RECIPE



FEATURED PRODUCTS



LAFRUTA ORANGE

About:

Lafruta Orange is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings. Made with Spanish oranges and natural colors.

Packaging: Tin can - 630gr

COLAROM ORANGE

About:

Colarom Orange is specially designed for Flavoring and coloring all at once. Made of real orange puree.

Packaging: Squeezable bottle - 1kg.



IVANA 30% WHITE COUVERTURE

FLUIDITY	COCOA	MILK	TOTAL FAT	SUGAR
●●●●●	%	%	%	%
	30	26	35	44

Flavor Profile:

Delicate and creamy, perfectly balancing the pronounced flavors of french cow milk and black bourbon vanilla.

Format: Coins & Blocks

Packaging: bag of 2kg, 1kg, 500gr, 250gr.

Bean origins: Ghana

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