

SPICED PUMPKIN ORANGE GATEAU

- Halloween Special -



SPICED PUMPKIN & ORANGE BISCUIT

6 Pcs Eggs
225g Sugar
120g Vegetable oil
180g Pumpkin Purée
240g Flour
70g **Orange**

Filling & Topping

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, **Orange Filling & Topping**, 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 **Orange**
Filling & Topping
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 30% White chocolate**

Bring the cream to a boil and pour over slightly melted **Ivana 30% White chocolate**. Make a ganache and cool down. Whisk the cream cheese, add in the ganache and whisk again. Don't over whisk.

ORANGE COULIS

800g **Orange**
Filling & Topping
70g Gelatine mass
Pour **Orange**
Filling & Topping

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!

FEATURED PRODUCTS



Ivana 30%
White Chocolate



Orange
Filling & Topping



Colarom
Orange