

# Spicy Winter

Spicy Winter - Minimalism & Sobriety



## Recipe

### Spicy Cake

|                       |                |
|-----------------------|----------------|
| Honey                 | 400g           |
| Soft dark brown sugar | 150g           |
| Milk                  | 100g           |
| Orange zest           | 8g             |
| Lemon zest            | 8g             |
| Cake flour            | 240g           |
| Baking powder         | 20g            |
| Ground cinnamon       | 1.5g           |
| Powdered ginger       | 1.5g           |
| Ground cardamom       | 1.5g           |
| Ground cloves         | 1g             |
| Ground nutmeg         | 1g             |
| Ground star anis      | 1g             |
| Butter                | 70g            |
| Whole eggs            | 100g           |
| <b>Totaal</b>         | <b>1103.5g</b> |

### Spicy Cake

Heat up the honey with the sugar, milk, zests until the sugar have dissolved. Let it cool and add gradually the sifted flour mix, stirring continuously. Then, add the tempered butter and eggs.

Pour the badge into the a round silicon mold and cook at 170°C around 20 minutes depending on the mold ´s size.

### Pumpkin Compote

|                |             |
|----------------|-------------|
| Fresh pumpkin  | 360g        |
| Sugar          | 30g         |
| Pectin NH      | 5g          |
| Carrot juice   | 265g        |
| Mandarin puree | 90g         |
| <b>Totaal</b>  | <b>750g</b> |

### Pumpkin Compote

Cut the pumpkin in half, remove the seeds, and place it in the oven at 200°C for about 20 minutes. Peel it and cut it into small cubes. Mix the pectin with the sugar. Heat the juice and puree, heat at 40°C add the pectin mixture and bring to a boil. Add the diced pumpkin and bring back to a boil. when cold, spread a layer on top of the spicy cake.

## Hazelnut “Chantilly”

|                                    |             |
|------------------------------------|-------------|
| Heavy cream 35% fat                | 210g        |
| Gelatin mass 200 bloom             | 32g         |
| PRALINE NOISETTE (IRCA Since 1919) | 180g        |
| Cocoa butter                       | 32g         |
| Whipped heavy cream 35% fat        | 450g        |
| <b>Totaal</b>                      | <b>904g</b> |

## Hazelnut “Chantilly”

Melt the cocoa butter and pour it on top of the praliné. Add the gelatin mass into the hot cream and pour gradually into the praliné mixture forming a good emulsion. Add the cold cream mixing with hand blender. Reserve minimum 8 hours into the refrigerator. Then whip until soft Chantilly texture and pipe a layer over the compote.

## Vanilla White Chocolate Cream

|  |             |
|--|-------------|
| Whole milk                                   | 315g        |
| Cream 35%                                    | 135g        |
| Whole eggs                                   | 80g         |
| Sugar  | 9g          |
| Gelatin powder 200 bloom                     | 35g         |
| SINFONIA CIOCCOLATO BIANCO (IRCA Since 1919) | 350g        |
| <b>Totaal</b>                                | <b>924g</b> |

## Vanilla White Chocolate Cream

Bring the milk and the cream to a boil and infuse the scratched vanilla beans 10 minutes.

Strain, pour directly into the whole eggs and sugar mixture stirring well. Cook to 85°C and add the gelatin mass. Pour gradually into the melted chocolate to start the emulsion and blend to create a perfect texture. Leave to set in the refrigerator 12 hours. Fill the ring to the top and freeze.

## 32% Nocciolato Glaze

|  |              |
|--|--------------|
| Water  | 150g         |
| Sugar  | 300g         |
| Glucose                                      | 300g         |
| Sweetened condensed milk                     | 200g         |
| Gelatin powder 200 bloom                     | 20g          |
| Water  | 120g         |
| SINFONIA NOCCIOLATO BIANCO (IRCA Since 1919) | 360g         |
| <b>Totaal</b>                                | <b>1450g</b> |

## 32% Nocciolato Glaze

In a saucepan, cook together water, sugar, and glucose to 103°C, and then pour over the condensed milk, hydrated and melted gelatin. Pour gradually the hot mixture into the melted chocolate forming the emulsion with the hand blender. Let set completely in the refrigerator overnight. For use heat up at 45°C and use around 38°C. Unmold the cake and glaze.

## Assembly, layout and finishing

Cover the edge of the cake with a milk chocolate collar. Decorate with a cube of pumpkin compote, a drop of vanilla cream and complete with the Dobla Gingerbread Layered Assortment decoration.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Gingerbread  
layered  
assortment**