

Spiced Pumpkin Caramel Latte

Pumpkin pies are eaten for Thanksgiving because they are not only tasty but readily available and follow tradition. The pumpkin pie is a symbol of the land and the cultivation of pumpkins and squashes by Native Americans. This is a modern version on what is an Old Time Favorite that continues to evolve in new heights of appesarance and flavour whilst maintaing the fundamental essence of tradion. As with all that we do here at Dobla we wanted to take to a new dimension and the introduction of the Dobla Spring leaf green is a perfect connection to bringing a new magical dimension to this wonderful cake.



Recipe

SPICED PUMPKIN CAKE 50G PER ITEM

| | |
|------------------|--------------|
| Top Cake | 500g |
| Unsalted Butter | 325g |
| Pumpkin Puree | 300g |
| Ground Almonds | 125g |
| Vangilia Bourbon | 4g |
| Ground Cinnamon | 2g |
| Totaal | 1456g |

SPICED PUMPKIN CAKE 50G PER ITEM

Whip Top cake eggs and butter in a planetary mixer with the whisk attachment at medium speed for 10 minutes. Then, gently combine the pumpkin and almond.

VANILLA CREAM CHEESE

| | |
|------------------|--------------|
| Panna Cotta Mix | 100g |
| 35% Cream | 500g |
| Mascapone | 500g |
| Vangilia Bourbon | 2g |
| Lemon Zest | 5g |
| Lemon Juice | 15g |
| Totaal | 1122g |

VANILLA CREAM CHEESE

Boil cream, add onto panna cotta, whisk, add remaining ingredients, mix until smooth consistency. Pour into 3mm depth frames, freeze, cut to desired shapes.

ORANGE CINNAMON COMPOTE

| | |
|-------------------------|-------------|
| Seville Orange Segments | 315g |
| Orange Zest | 10g |
| Cinnamon | 1g |
| Soft Brown sugar (1) | 10g |
| NH Pectin | 3g |
| Soft Brown sugar (2) | 145g |
| Citric Acid Solution | 3g |
| Grand Marnier | 30g |
| Totaal | 517g |

ORANGE CINNAMON COMPOTE

Place oranges, zest in dry pan, heat with pectin and sugar (1). Add (2) and heat to 51 brix (102°C). Add citric solution and grand marnier. Place in container until needed.

WHIPPED BUTTER ORANGE CAMEL

| | |
|-------------------|-------------|
| Toffeedor Caramel | 190g |
| Orange Juice | 190g |
| Orange Zest | 115g |
| Salted Butter | 40g |
| Totaal | 535g |

WHIPPED BUTTER ORANGE CAMEL

Whip all ingredients together, spread evenly on silpat mat to 3-4mm. Place in Freezer. Cut layer shape.

WALNUT GALETTA CRUNCH

| | |
|-------------------|-------------|
| Walnuts Chopped | 100g |
| Date Syrup | 50g |
| Delicrisp Classic | 50g |
| Sea Salt | 1g |
| Totaal | 201g |

WALNUT GALETTA CRUNCH

Heat a pan, dry roast walnuts until light colouration. Add date syrup, salt and deli-crisp. Once melt together, spread on a sheet and roll to 5mm. Leave to crystalize, then cut desired shape.

ORANGE SOAK

| | |
|---------------|-------------|
| Sugar | 100g |
| Glucose | 50g |
| Orange Juice | 100g |
| Orange Zest | 10g |
| Totaal | 260g |

ORANGE SOAK

Heat ingredients to 65°C.

PUMPKIN CHOCOLATE SHELL 35GR PER ITEM

| | |
|---------------------|-------------|
| Sinfonia Bianco | 200g |
| Orange Cocoa Butter | 5g |
| Yellow Cocoa Butter | 2g |
| Totaal | 207g |

PUMPKIN CHOCOLATE SHELL 35GR PER ITEM

Temper the cocoa together to create a pumpkin colour. Line a silicone mould. Preferbly a pumpkin style one. Leave to crystallise then demould ready for use.

Assembly, layout and finishing

Take the mould create the layers a ingredients as follows:

Spiced Orange Compote

Pumpkin Cake

Orange Soak

Whipped Butter Orange caramel

Walnut Crunch

Vanilla Cream Cheese

Pumpkin Cake

Orange Soak

Lastly finish with the elegant Dobra Spring leaf green

Enjoy this exciting recipe.

Featured Product(s)



**Spring leaf
green**



**Pralin
delicrisp
classic**



**Sinfonia
Blanco**



**Joypaste
vaniglia
Madagascar/bourbon
7.2**