

# Halloween pumpkin cupcake

The Halloween theme carried out in the flavors of the season. Various preparations of pumpkin, crispy chocolate cub, a fine finish in the Halloween theme. A good synergy between the decoration and the chocolate cup.



## Recipe

### Pumpkin biscuit

|                    |             |
|--------------------|-------------|
| Caster sugar       | 106g        |
| Salt 0,            | 4g          |
| Whole-egg          | 70g         |
| Mayonnaise         | 68g         |
| Cinnamon 1,        | 5g          |
| Five spice herbs   | 2g          |
| Carbon dioxide     | 4g          |
| Patent flower      | 105g        |
| Lemon juice        | 5g          |
| Pumpkin cubes      | 93g         |
| Mango cubes        | 34g         |
| Caramelized walnut | 15g         |
| <b>Totaal</b>      | <b>504g</b> |

### Pumpkin biscuit

- Mix caster sugar, salt, whole egg, mayonnaise and lemon juice
- Mix all dry ingredients and add to the above. Mix briefly.
- Then add garnish
- Divide over the pie crust
- Bake at 160°C ± 20 minutes

### Pumpkin compote

|                   |             |
|-------------------|-------------|
| Pumpkin           | 360g        |
| Fine crystalsugar | 30g         |
| Pectin NH         | 5g          |
| Carrot juice      | 265g        |
| Mandarin juice    | 90g         |
| <b>Totaal</b>     | <b>750g</b> |

### Pumpkin compote

- Cut the pumpkin in half and remove the seeds
- Place them on the cut on a plate with baking paper
- Grill them in the oven at 200°C for about 10 minutes and peel them
- Cut the pumpkin into cubes and fry them until they are soft
- Mix the sugar with the pectin NH
- Heat the juices and add the sugar and pectin mixture at 40°C
- Bring to the boil, add the diced pumpkin and bring to the boil again.

## Yogurt mousse

|                       |             |
|-----------------------|-------------|
| Gelatin               | 5g          |
| Full Milk             | 80g         |
| Lemon zest            | 4g          |
| Yogurt in powder form | 15g         |
| Natural yogurt        | 165g        |
| White chocolate 35%   | 190g        |
| Cream 35%             | 290g        |
| <b>Totaal</b>         | <b>749g</b> |

## Yogurt mousse

- Heat the milk and let the lemon zest soak in it for about 10 minutes
- Strain the milk, correct the weight of milk if necessary and add the soaked gelatin
- Make an emulsion by gradually pouring the warm milk onto the melted chocolate
- Mix it as soon as it is possible to get a perfect emulsion
- Add the yogurt and powdered yogurt, mix again
- Once the mixture has reached 28/30 °C, work in the foamy whipped cream. Pour immediately. Freeze.

## Crumble pumpkin

|               |             |
|---------------|-------------|
| Pumpkin seeds | 50g         |
| Butter        | 50g         |
| Salt 0,       | 5g          |
| Sugar         | 50g         |
| Flower        | 40g         |
| Cocoa powder  | 10g         |
| <b>Totaal</b> | <b>201g</b> |

## Crumble pumpkin

- Mix the dry ingredients together with the salt and pumpkin seeds
- Using a food processor at high speed, add the butter
- Fill the mold with 85 grams of this dough, bake at 165°C

## Chocolate dip

|                 |              |
|-----------------|--------------|
| Cocoa butter    | 500g         |
| White chocolate | 500g         |
| <b>Totaal</b>   | <b>1000g</b> |

## Chocolate dip

- Blend all ingredients using an immersion blender
- Processing temperature 40°C

## Assembly, layout and finishing

- Prepare the sponge cake and bake it in a 3 cm hemisphere shape and bake
- Fill the pumpkin compote in a hemispherical shape of 3 cm, fix the sponge cake on the compote
- Freeze the interior
- Prepare the yoghurt mousse and fill in the desired shape
- Place the frozen interior in this
- Immediately after demoulding, dip directly into the chocolate dip
- Finish the dish with pumpkin crumble

**Enjoy this exciting recipe.**

## Featured Product(s)



**Cupcake  
Halloween**



**Bat**