



Fab'Halloween Pumpkin

Pastry Chef Guillaume Abrevoir

STREUSEL SHORTCRUST PASTRY

Ingredients

266 g butter
319 g T55 flour
128 g icing sugar
128 g soft brown sugar
159 g ground white almonds
4 g natural black colouring La Fabrique (CSP011434)

Preparation

- 1 In the bowl of a stand mixer, combine all the ingredients, making sure that the butter is thoroughly chilled.
- 2 Remove the dough from the mixer before it comes together, so that you obtain lots of small pieces.
- 3 Spread the mixture evenly on a baking sheet and bake at 150° C for 17 minutes.

STREUSEL CRUNCH

Ingredients

2 g fleur de sel
1 g clementine zest
30 g pumpkin seeds
990 g baked streusel
345 g Jivara 40% milk chocolate
49 g all-butter feuilletine flakes
40 g candied orange peel strips
4 g natural black colouring La Fabrique (CSP011434)

Preparation

- 1 Melt the milk chocolate at 45° C, then blend it with the natural black colouring.
- 2 Gently mix this with the remaining ingredients, then use a fork to spread 280 g of the crunchy mixture into a 20 cm diameter ring.
- 3 Refrigerate.

CHOCOLATE & COFFEE SPONGE

Ingredients

250 g sugar
190 g T55 flour
200 g egg yolks
350 g egg whites
60 g cocoa powder
50 g TRABLIT 1845 coffee extract (IAN308743PC1190)

Preparation

- 1 Sift the cocoa powder and flour together.
- 2 Whisk the egg whites and sugar at medium speed.
Gently fold in the egg yolks, then incorporate the dry ingredients.
- 3 Spread onto a sheet of baking paper and bake at 185° C for approximately 12 minutes.

COFFEE SOAKING SYRUP

Ingredients

186 g water
143 g sugar
71 g pure clementine juice
25 g TRABLIT 1845 coffee extract (IAN308743PC1190)

Preparation

- 1** In a saucepan, bring the water and sugar to the boil, then add the clementine purée and coffee extract.
- 2** Allow to cool to 30°C, then soak the sponge cakes, previously cut to size and placed in 16 cm diameter rings.

BUTTERNUT SQUASH & CLEMENTINE CRÉMEUX

Ingredients

31 g water
68 g sugar
137 g butter
3 g fleur de sel
103 g egg yolks
153 g UHT whole milk
453 g potimarron squash
171 g UHT whipping cream, 30% fat
5 g powdered gelatin 200 bloom La Fabrique (ITA022534)

Preparation

- 1** Combine the purée, milk, cream and vanilla, then heat in a saucepan to make an anglaise-style custard with the egg yolks and sugar.
- 2** Add the gelatine and blend. At 45°C, add the butter and salt, then blend again to ensure a smooth emulsion.
- 3** Pour 225 g over the sponge cake in a 16 cm diameter ring.

COFFEE BAVAROISE

Ingredients

62 g water
140 g sugar
87 g egg yolks
350 g UHT whole milk
350 g UHT whipping cream, 30% fat
10 g powdered gelatin 200 bloom La Fabrique (ITA022534)
10 g TRABLIT 1845 coffee extract (IAN308743PC1190)

Preparation

- 1** Bloom the gelatine in the water.
- 2** In a saucepan, heat the milk, egg yolks and sugar to 83°C.
- 3** Add the gelatine and blend.
- 4** Whip the cream in a stand mixer until it reaches a fromage blanc-like consistency.
- 5** Allow the anglaise base to cool to 24°C, then gently fold in the whipped cream. Assemble the cake with the insert, then freeze.

CLEMENTINE GLAZE

Ingredients

120 g pure clementine juice
1000 g Absolut Cristal Valrhona neutral glaze
0.5 g water-soluble mandarin orange colouring La Fabrique (CSP037680)

Preparation

- 1** In a saucepan, weigh out the clementine juice, orange colouring and glaze, then bring to the boil.
- 2** Allow to cool to 70°C, pour into a spray gun, then spray over the cake.

