

## HALLOWEEN PUMPKIN ENTREMET CAKE

*(from the Bewitching Kitchen, inspired by Kirsten Tibbals)*

### *for the almond sponge:*

65g powdered sugar  
75g almond flour  
65g whole eggs  
40g egg yolks  
140g egg whites  
40g caster sugar  
25g brown sugar  
½ tsp cream of tartar  
60g all purpose flour

In the bowl of a stand mixer fitted with a paddle attachment, beat the icing sugar, almond flour, whole eggs and the egg yolks until thick and forming a nice ribbon as you allow the batter to fall from the paddle. This will take around 8 minutes.

In another bowl of a stand mixer fitted with a whisk attachment, whisk the whites with the cream of tartar to medium peak. Gradually add in the caster sugar. Fold in 1/3 of the meringue with the almond base, add the brown sugar and flour then gently fold in the remaining meringue. Spread the sponge evenly into a half sheet pan covered with parchment paper, or use a Flexipat.

Bake for around 10 minutes at 350F. Remove from the oven and place into the freezer for approximately 30 minutes. Once cool, remove from the Flexipat and use a cutter to cut a disc for the base of the entremet. You will have a little leftover cake that you can freeze for future adventures.

### *for the pumpkin chocolate insert:*

75g canned pumpkin  
40g whipping cream  
½ tsp cinnamon  
½ tsp nutmeg  
1 tsp ground ginger  
65g milk chocolate, cut in small pieces  
1.5g gold gelatin sheets  
40g whipping cream, whipped to melted ice cream consistency  
Pre-soak the gelatin in a bowl of cold water. Heat the first amount of cream (40g) to simmering, almost boiling. Add the pumpkin puree and whisk. Add in

the pre-soaked gelatine and combine. Pour the hot mixture over the chocolate cut in small pieces in a bowl. If necessary, use an immersion blender to make it smooth. Place into a bowl and once it cools to 98F or below, fold through the whipped cream using a spatula.

Pour the mixture inside a suitable ring (or silicone mold) smaller than the ring used for the entremet. If using a ring, cover the bottom with plastic film bringing it up to the sides. Freeze overnight.

*for the caramel mousse:*

7 g gelatine

37 ml water

150 g sugar

52 g glucose or corn syrup

67 ml water

¼ tsp salt

190 g + 375 g heavy cream

2 egg yolks

In a small bowl, mix gelatin and water (37ml) together and leave for 5 to 10 minutes until set. Meanwhile, in a sauce pan, mix together sugar, glucose (or corn syrup), water (67ml) and salt. Cook on medium high heat until you achieve a caramel syrup with deep amber color. Do not allow it to smoke or burn. Meanwhile, in another sauce pan, slightly the heat the 190 grams heavy cream, so when the caramel is done you can pour the cream right away. Carefully pour it in and mix well until fully combined.

In another bowl, whisk the egg yolks. Then add a third of the caramel to the beaten yolks and beat quickly together to temper the yolks. Pour the mixture back into the caramel and stir well to combine. Continue stirring until it reaches 180-182 °F. Heat the gelatin in the microwave for 20 seconds until melted (do not boil it, if needed reduce the power of your microwave to 70% or so) and mix into the caramel cream. Pass the cream through a fine mesh strainer, and set it aside to cool to 113 F. When cooled, whisk the remaining heavy cream (375 g) into a melted ice cream consistency. Then fold it in two additions into the caramel cream, until well combined.

Prepare a 20cm ring (7+3/4 to 8 inch) by covering the bottom with plastic film and lining the inside with acetate film. Pour 1/2 of the mousse inside, carefully drop the frozen pumpkin-chocolate insert and cover with mousse. Smooth the

surface with an off-set spatula then cover with the reserved almond sponge. Smooth the surface again and freeze overnight.

*for the mirror glaze:*

3 sheets of *Platinum grade* sheet gelatin

120ml water

150 g liquid glucose

150 g granulated or caster sugar

100 g condensed milk

150 g white chocolate, chopped fairly small

gel food coloring (orange and brown 4:1)

Put the water, sugar and liquid glucose in a small pan and bring to simmering point, stirring occasionally to dissolve the sugar. Remove from the heat and let it stand for about 5 minutes. This is the base syrup for the

glaze. Meanwhile, soak the gelatin in some cold water for about 5 minutes.

Squeeze out the excess water and stir into the hot water, sugar and liquid glucose mixture to dissolve. Stir in the condensed milk and the gel colors (orange and brown 4:1)

Put the white chocolate in a medium bowl and pour this hot mixture slowly over the chocolate, stirring gently to melt it, avoid making bubbles. A stick immersion blender works great, but you must keep the blades fully submerged at all times. If bubbles are present, pass the mixture through a fine sieve.

Leave the glaze uncovered for an hour at room temperature for the glaze to cooled and be slightly thickened: if it is too runny you will get too thin a layer on top, colours will not blend well and less glaze will cling to the sides of the cake. The ideal temperature to pour the glaze is 92 to 94 F. Once it is slightly above that (around 97 F), remove a small portion and add dark brown gel color to it, mixing well. Pour the un-dyed portion in a large measuring glass with a spout, add the dark brown mixture to it, mix with a chopstick just barely. Make sure it is at the correct pouring temperature. Remove the cake from the freezer, place on a rack over a baking sheet. If you like to make it easier to save leftover glaze, cover the baking sheet with plastic wrap, so that you can lift it and pour easily into a container.

Pour the glaze in a circular motion, starting at the center, making sure it flows homogeneously on all sides. Tap the rack gently to settle the glaze, and very gently and quickly run an off-set spatula on top of the cake to force excess

glaze to run down the sides. Do that just once, or you will ruin the marble effect.

*for the spider web effect:*

2 tablespoons neutral glaze  
black food dye

Heat the neutral glaze to 150 F. The easiest way to quickly reach 150F is to add 2 Tbs neutral glaze to a small bowl and microwave to boiling. Quickly add a small amount (2 tsp or so) of room temperature neutral glaze and the black dye. Mix well. Keep hot until needed, with a hot spatula ready to go. As soon as the mirror glaze is poured, add a small amount of black glaze at 150 F to the spatula and run over the surface. The contrast of temperature and composition (fat versus water based suspensions) will create a natural web effect. The less you mess with it, the better!

Place cake in fridge to defrost for 2 hours before serving.