

Ingredients:

- * 1 kg strong flour (W>350)
- * 800 g raw pumpkin
- * 330 g cooked pumpkin puree
- * 220 ml warm milk (max 40 °C)
- * 100 g sugar
- * 100 g softened butter
- * 1 vanilla pod
- * 20 g salt
- * 200 g dark chocolate with chunks

Steps:

1. Prepare the starter in the planetary mixer by dissolving the yeast in the milk with the vanilla seeds and 20 g sugar.
2. Leave the starter covered for an hour at 28 °C.
3. Prepare the pumpkin puree by cutting thick slices (1-2 cm) arranged on a BLACK.20 tray. Steam for 20 minutes.
4. After an hour, add the puree, the remaining flour, sugar, and gradually incorporate the butter one piece at a time.
5. Once all the butter is incorporated, add the salt and finish the dough, making it smooth, shiny, and elastic.
6. At this point, add the chocolate chunks by hand and incorporate them gradually.
7. Let the dough rest covered in mass for 3 hours, at 28 °C.
8. Cut portions of pasta weighing 20 g each and shape them into balls to be placed on the BLACK.40 tray.