



PUMPKIN CREAM SLICES WITH AUTUMN SALAD

QimiQ BENEFITS

- Prevents moisture migration, pastry remains fresh and dry for longer
- Longer presentation times
- Pure indulgence with less fat



25



easy

INGREDIENTS FOR 6 PORTIONS

270 g Fresh butter puff pastry[Tante Fanny], 1 package

1 Egg(s)

3 tbsp Mixed peppercorns

FOR THE FILLING

300 g Hokkaido Pumpkin, diced

Butter, to fry

1 tbsp Tapioca starch

250 g QimiQ Classic, unchilled

2 tbsp Honey

Ground nutmeg, ground

Salt and pepper

100 g Cream 36 % fat, whipped

FOR THE SALAD

Frisée lettuce

Lamb's lettuce

Radicchio lettuce

Pear(s), diced

Pumpkin, diced

Walnuts

FOR THE DRESSING

100 g QimiQ Classic

50 ml Pumpkin seed oil

50 ml Water

30 ml Red wine vinegar

Salt and pepper

Sugar, to taste

METHOD

1. Pre-heat the oven to 180° C (conventional oven).
2. Pre-prepare the pastry according to the instructions on the packet. Brush with egg and sprinkle with the pepper.
3. Weigh down with a second baking tray and bake in the hot oven for approx. 10 minutes. Allow to cool and cut lengthwise into 3 equally sized strips.
4. For the filling, fry the pumpkin in butter, add the starch, continue to cook until soft. Blend smooth and allow to cool. Whisk QimiQ Classic smooth. Add the pumpkin puree, honey and seasoning and fold in the whipped cream.
5. Sandwich the three pastry strips together with the pumpkin cream (pastry - cream - pastry - cream - pastry).
6. Chill for at least 4 hours (preferably over night).
7. For the dressing, blend the QimiQ Classic with oil, water, vinegar and seasoning and use to marinate the salad.