



JELLIED PUMPKIN WITH STAR ANISE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation
- Deep freeze stable



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easy

INGREDIENTS FOR 450 G

200 g	Pumpkin, diced
150 g	Orange juice
65 g	QimiQ Classic
1.6 g	Star aniseed
10 g	Ginger root, finely chopped
5 g	Sea salt
1 g	Cayenne pepper
10 g	Honey
1 g	Cinnamon
2.5 g	Gelatine sheets à 3 g
4 g	Starch Novation 4600

METHOD

1. Cook the pumpkin with the sugar and orange juice until soft. Add the QimiQ Classic, blend smooth and season to taste.
2. Soak the gelatine and squeeze of excess fluid. Add to the hot mixture and stir until dissolved.
3. Bind with the starch and chill.