



# GRITS WITH SESAME AROMA AND JELLIED PUMPKIN WITH STAR ANISE



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 1 RECIPE

### JELLIED PUMPKIN WITH STAR ANISE

#### FOR THE GRITS

<b>200 g</b>	QimiQ Cream Base
<b>25 g</b>	Onion(s), diced
<b>30 g</b>	Butter
<b>40 g</b>	White wine
<b>20 g</b>	Stone ground grits
<b>50 g</b>	Vegetable stock
<b>7 g</b>	Sesame seed oil
<b>4 g</b>	Black sesame seeds, roasted
<b>4 g</b>	White sesame seeds, roasted
<b>5 g</b>	Sea salt
<b>1 g</b>	White pepper, ground

## METHOD

1. For the grits, fry the onion in the butter until soft. Add the grits, fry for a few minutes and douse with the white wine.
2. Add the QimiQ Sauce Base and vegetable stock and slowly bring to the boil, stirring continuously.
3. Cook until the grits are soft and creamy, add the sesame oil and sesame seeds, mix well and season to taste.
4. Allow to cool.
5. Assemble and garnish with chives, deep fried carrots and black and white sesame seeds.