



JELLIED PUMPKIN WITH STAR ANISE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 474 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

TO BIND

8 g	Corn flour / starch
20 g	Orange juice

METHOD

1. Cook the pumpkin with the sugar and orange juice until soft. Blend smooth, bring to the boil and bind with the starch / orange juice mixture. Simmer for 3 minutes, 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.