



PUMPKIN CUPCAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Acid and alcohol stable
- Cakes remain moist for longer
- Foolproof real cream product, cannot be over whipped
- Light and fluffy consistency



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE CUPCAKES

125 g	QimiQ Cream Base
100 g	Butter, melted
120	Sugar
4	Egg(s)
2 g	Orange zest
15 g	Pumpkin seed oil
120 g	Digestive biscuits, crumbled well
40 g	Flour
10 g	Baking powder
120 g	Pumpkin seeds, ground

FOR THE TOPPING

250 g	QimiQ Whip Pastry Cream, chilled
125 g	QimiQ Classic, whisked smooth
200 g	Hokkaido Pumpkin
60	Apple puree
50 g	Brown sugar
1 small pinch(es)	Cinnamon
100	Quark 20 % fat
2 cl	Whisky
50 g	Sugar

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the cupcakes: mix the QimiQ Sauce Base with the melted butter, sugar and eggs until smooth. Add the remaining ingredients and mix well.
3. Fill into the prepared forms and bake in a preheated oven at 160°C for approx. 25-30 minutes. Allow to cool.
4. For the topping: peel the pumpkin and apples and cut into cubes. Marinate with the brown sugar and cinnamon, put into a saucepan, cover and stew in the oven at 160 °C until tender. Blend the mixture and allow to cool.
5. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the mixture is completely incorporated (especially the bottom and sides of bowl). Add the QimiQ Classic, quark, sugar, whisky and 250 g of the pumpkin puree and continue to whip until the required volume has been achieved. Chill for approx. 1 hour.
6. Fill the cream into a piping bag and pipe onto the cupcake. Decorate as required.