



PUMPKIN SEED MUFFINS (QSB)



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Emulsifies with oil
- Light and fluffy consistency
- Bake stable



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE MUFFINS

125 g	QimiQ Cream Base
2	Egg(s)
1 tbsp	Pumpkin seed oil
50 ml	Milk
	Salt and pepper
140 g	Flour, plain
0.5 package	Baking powder
150 g	Pumpkin, grated
50 g	Pumpkin seeds, grated
80 g	Emmenthal cheese, grated

FOR THE PUMPKIN SEED DIP

250 g	QimiQ Classic, unchilled
65 ml	Pumpkin seed oil
0.5	Lemon(s), juice only
	Salt and pepper

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the muffins: mix the QimiQ Sauce Base with the eggs, olive oil, milk, salt and pepper.
3. Mix the flour, baking powder, pumpkin, pumpkin seeds and cheese together. Add to the QimiQ mixture and mix well.
4. Pour into the muffin tin or cases and bake in a hot oven for 25 minutes.
5. For the dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
6. Serve the muffins with the pumpkin seed dip.