



# PUMPKIN CUPCAKES



## QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Alcohol stable and does not curdle
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 12 SERVINGS

### FOR THE CUPCAKES

<b>125 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Butter, melted
<b>120 g</b>	Sugar
<b>4</b>	Egg(s)
<b>0.5</b>	Orange(s), finely grated zest
<b>15 ml</b>	Pumpkin seed oil
<b>120 g</b>	Digestive biscuits, crumbled well
<b>40 g</b>	Flour
<b>10 g</b>	Baking powder
<b>120 g</b>	Pumpkin seeds, ground

### FOR THE TOPPING

<b>250 g</b>	QimiQ Whip Pastry Cream, chilled
<b>200 g</b>	Hokkaido Pumpkin
<b>50 g</b>	Brown sugar
<b>1 small pinch(es)</b>	Cinnamon
<b>100</b>	Quark 20 % fat
<b>2 cl</b>	Whisky
<b>50 g</b>	Sugar

## METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the cupcakes: whisk the unchilled QimiQ Classic smooth. Add the melted butter, sugar, eggs, orange zest and pumpkin seed oil and mix well.
3. Mix the digestive biscuits with the flour, baking powder and pumpkin seeds. Add to the QimiQ mixture and mix well.
4. Fill into greased muffin moulds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
5. 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.
6. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the 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.
7. Fill the cream into a piping bag and pipe onto the cupcakes. Decorate as required.