



SPICED PUMPKIN AND YOGHURT SPREAD WITH KRYSSOS HALLOUMI CHEESE



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality
- Saves time and resources



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

300 g Pumpkin

Salt and pepper

80 ml Olive oil

150 g Greek style yoghurt

1 g Cinnamon

1 g Cardamom

0.5 g Ground nutmeg

Brown sugar

20 ml Lemon juice

5 g Lemon peel

180 g Kryssos Halloumi cheese

METHOD

1. Peel the pumpkin and cut into cubes. Marinate with salt, pepper and olive oil and put into a saucepan. Cover and stew in the oven at 160 °C until tender. Blend the mixture and allow to cool.
2. Whisk the unchilled QimiQ Classic smooth. Add the greek style yoghurt, pumpkin puree and spices and mix well.
3. Pan fry the Kryssos Halloumi cheese, dice and mix into the spread.
4. Serve with brioche bread.