SPICED PUMPKIN AND YOGURT SPREAD

QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients

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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, unchilled
200 g	Pumpkin
	Salt and pepper
4 tbsp	Olive oil
4 tbsp	Natural yoghurt
1 pinch(es)	Cinnamon
1 pinch(es)	Chilli spice
1 pinch(es)	Ground nutmeg, ground
0.5	Lemon(s), juice only

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 yogurt, pumpkin puree, spices and lemon juice and mix well. Season to taste.