



# PUMPKIN SOUP



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- Quick and easy preparation
- Dairy cream - best quality
- Creamy indulgent taste with less fat



## INGREDIENTS FOR 10 PORTIONS

<b>1800 g</b>	QimiQ Cream Base
<b>6.8 kg</b>	Hubbard pumpkin, chopped
<b>907 ml</b>	Chicken stock
<b>500 g</b>	Onion(s), chopped
<b>25 g</b>	Garlic, chopped
<b>50 g</b>	Red curry paste
<b>1 litre(s)</b>	Coconut milk
	Salt and pepper, as required

## FOR THE TOPPING

<b>150 g</b>	QimiQ Whip Pastry Cream, chilled
<b>5 ml</b>	Lemon juice
<b>100 g</b>	La Bonne Vie crème fraîche
<b>1 g</b>	Salt
<b>75 g</b>	Pumpkin seeds, toasted
<b>15 ml</b>	Pumpkin seed oil, to drizzle

## METHOD

1. Wash, peel and seed the pumpkin. Cut into 1 inch pieces and place into a suitable pot together with the chicken stock.
2. Add the onion and garlic and allow to simmer until the pumpkin pieces are tender. Add the red curry paste and coconut milk and allow to simmer for a few minutes. Burr mix the soup until silky smooth.
3. Add the QimiQ Sauce Base and spices and allow to simmer until the required thickness has been achieved.
4. For the topping: lightly whip the cold QimiQ Whip until completely smooth (ensuring that the entire mixture is incorporated, especially from bottom and sides of bowl).
5. Add the lemon juice, La Bonne Vie crème fraîche and salt and continue to whip until the required volume has been achieved.
6. Finish the soup with the topping. Garnish with the toasted pumpkin seeds and drizzle with pumpkin seed oil.