



# PUMPKIN CREAM WITH BARBARIE DUCK BREAST



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PUMPKIN CREAM

**250 g** QimiQ Classic, unchilled

**250 g** Pumpkin, chopped

**4 tbsp** Rapeseed oil

**125 ml** Orange juice

**80** White balsamic vinegar

Salt and pepper

**125 ml** Whipping cream 36 % fat

### FOR THE DUCK BREAST

**4** Barbarie Duck Breast, 160 g each

**4 tbsp** Rapeseed oil

Salt and pepper

## METHOD

1. For the pumpkin cream: heat the oil, add the pumpkin and fry. Douse with orange juice and vinegar and continue to cook until tender. Blend smooth using an immersion blender and season with salt and pepper. Allow to chill.
2. Whisk the unchilled QimiQ Classic smooth. Add the pumpkin puree and mix well. Fold in the whipped cream and allow to chill.
3. Scar the duck breast on the skin side with a sharp knife and season to taste. Fry with the skin side down in hot oil until crispy. Turn over, fry on the other side for a few seconds and cook in the pre-heated oven at 160° C for approx. 8 minutes. Turn the oven off and leave for a further 10 minutes.
4. Portion the duck breast and serve with the pumpkin cream.