



CREAM OF MUSCAT PUMPKIN SOUP WITH PUMPKIN PESTO DUMPLINGS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients



60



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE SOUP

250 g	QimiQ Cream Base
300 g	Muscat pumpkin, peeled, diced
2	Shallot(s), diced
3 tbsp	Olive oil
125 ml	White wine
600 ml	Chicken stock, or vegetable stock
	Salt
	White pepper
	Ginger root, grated
	Ground nutmeg, ground
	Tabasco sauce, or fresh chilli
	Cinnamon
1 pinch(es)	Curry powder
	Pumpkin seed oil, to garnish

FOR THE PUMPKIN PESTO PASTIES

12	Wan Tan pastry sheets (approx. 9x9 mm)
60 g	Pumpkin pesto
2 tbsp	Pumpkin chutney
2 tbsp	Bread crumbs
1 tbsp	Parmesan, grated
	Egg white(s), to brush
	Vegetable oil, to fry

METHOD

1. For the soup: sauté the pumpkin and shallots in the olive oil. Douse with the white wine and allow to simmer until all the liquid is gone.
2. Add the chicken stock and QimiQ Cream Base (previously QimiQ Sauce Base). Season and allow to simmer for approx. 30 minutes.
3. Blend the soup with an immersion blender until smooth and season to taste.
4. For the pumpkin pesto pasties: mix the pumpkin pesto with the pumpkin chutney, bread crumbs and Parmesan. Season to taste and fill into a piping bag.
5. Brush the pastry sheets with the egg white and pipe the filling onto the centre. Fold into pasties.
6. Fry the pasties in hot oil until golden brown.
7. Garnish the soup with a dash of pumpkin seed oil and serve with the pumpkin pesto pasties.