



# 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

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

### FOR THE PUMPKIN PESTO PASTIES

<b>12</b>	Wan Tan pastry sheets (approx. 9x9 mm)
<b>60 g</b>	Pumpkin pesto
<b>2 tbsp</b>	Pumpkin chutney
<b>2 tbsp</b>	Bread crumbs
<b>1 tbsp</b>	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.