



SAVOURY PUMPKIN TARTLETS WITH CHIVES ESPUMA



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

FOR THE PUMPKIN TARTLETS

FOR THE BASE

Brioche, thinly sliced

FOR THE FILLING

260 g QimiQ Cream Base

300 g Cream cheese

120 g Sour cream 15 % fat

600 g Pumpkin puree

240 g Egg(s)

1 Lemon(s), juice and finely grated zest

Salt and pepper

1 small pinch(es) Cinnamon, ground

1 pinch(es) Ground nutmeg, ground

FOR THE TOPPING

600 g Sour cream 15 % fat

FOR THE CHIVES ESPUMA

90 g QimiQ Whip Pastry Cream

80 g QimiQ Cream Base

60 g Shallot(s), finely diced

1 tbsp Olive oil

70 ml White wine

200 ml Chicken stock

100 g Chives

20 g Flat-leaf parsley

1 tbsp Lemon oil

Salt and pepper

METHOD

1. For the base: cut out circles of the brioche slices using dessert rings. Use the brioche circles as a base.
2. For the filling: mix the ingredients together well and season to taste.
3. Fill the mixture into the dessert rings and bake in the preheated oven at 105 °C for approx. 20-30 minutes.
4. For the topping: whisk the sour cream smooth. Spread onto the pumpkin tartlets and bake at 160 °C for further 1-2 minutes. Allow to chill for approx. 4 hours.
5. For the chives espuma: sauté the shallots in hot olive oil. Add the white wine and allow to reduce to 1/3. Add the chicken stock and allow to reduce to 1/3.
6. Add the chives and parsley and bring to the boil. Whisk in the QimiQ Whip, QimiQ Sauce Base and lemon oil. Season to taste with salt and black pepper.
7. Fill into a Pacojet beaker and deep freeze to -20 °C. Pacotise and fill into an iSi Gourmet Whip. Pour in one charger and shake well. Serve with the pumpkin tartlets.