



# JELLIED PUMPKIN WITH STAR ANISE



## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 474 G

<b>200 g</b>	Pumpkin, diced
<b>150 g</b>	Orange juice
<b>65 g</b>	QimiQ Classic
<b>1.6 g</b>	Star aniseed
<b>10 g</b>	Ginger root, finely chopped
<b>5 g</b>	Sea salt
<b>1 g</b>	Cayenne pepper
<b>10 g</b>	Honey
<b>1 g</b>	Cinnamon
<b>2.5 g</b>	Gelatin sheets à 3 g

## TO BIND

<b>8 g</b>	Corn starch
<b>20 g</b>	Orange juice

## METHOD

1. Cook the pumpkin with the sugar and orange juice until soft. Blend smooth, bring to the boil and bind with the starch / orange juice mixture. Simmer for 3 minutes, add the QimiQ Classic, blend smooth and season to taste.
2. Soak the gelatin and squeeze of excess fluid. Add to the hot mixture and stir until dissolved.