



GRITS WITH SESAME AROMA AND JELLIED PUMPKIN WITH STAR ANISE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 1 RECIPE

JELLIED PUMPKIN WITH STAR ANISE

FOR THE GRITS

25 g	Onion(s), diced
30 g	Butter
40 g	White wine
20 g	Stone ground grits
200 g	QimiQ Sauce Base
50 g	Vegetable stock
7 g	Sesame seed oil
4 g	Black sesame seeds, roasted
4 g	White sesame seeds, roasted
5 g	Sea salt
1 g	White pepper, ground

METHOD

1. For the grits, fry the onion in the butter until soft. Add the grits, fry for a few minutes and douse with the white wine.
2. Add the QimiQ Sauce Base and vegetable stock and slowly bring to a boil, stirring continuously.
3. Cook until the grits are soft and creamy, add the sesame oil and sesame seeds, mix well and season to taste.
4. Allow to cool.
5. Assemble and garnish with chives, deep fried carrots and black and white sesame seeds.