



PUMPKIN SEED MUFFINS (QSB)



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with oil
- Light and fluffy consistency
- Bake stable



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE MUFFINS

125 g QimiQ Sauce Base

2 Egg(s)

1 tbsp Pumpkin seed oil

50 ml Milk

Salt and pepper

140 g AP Flour, plain

0.5 package Baking powder

150 g Pumpkin, grated

50 g Pepitas, grated

80 g Emmenthal cheese, grated

FOR THE PUMPKIN SEED DIP

250 g QimiQ Classic, room temperature

65 ml Pumpkin seed oil

0.5 Lemon(s), juice only

Salt and pepper

METHOD

1. Preheat the oven to 320 °F (air circulation).
2. For the muffins: mix the QimiQ Sauce Base with the eggs, olive oil, milk and seasoning.
3. Mix the flour, baking powder, pumpkin, pumpkin seeds and cheese together. Add to the QimiQ mixture and mix well.
4. Pour into the muffin tin or cases and bake in a hot oven for 25 minutes.
5. For the dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.
6. Serve the muffins with the pumpkin seed dip.