



PUMPKIN SEED PRALINES



QimiQ BENEFITS

- Full taste with less fat content
- Enhances the natural taste of added ingredients
- Quick and easy preparation



25



easy

INGREDIENTS FOR 30 PRALINES

FOR THE PASTRY

125 g QimiQ Sauce Base

4 Egg(s)

120 g Powdered sugar

2 package Vanilla sugar

120 g AP Flour, plain

FOR THE PRALINE MIXTURE

250 g QimiQ Sauce Base

80 g White chocolate

50 g Orange juice

2 small pinch(es) Orange zest

4 cl Orange liquor, Cointreau

100 g Pepitas, ground

TO ROLL

100 g Pepitas, minced

METHOD

1. For the pastry: whisk the eggs with the powdered sugar and vanilla sugar until fluffy. Add the QimiQ Sauce Base and mix well. Fold in the flour.
2. Spread the mixture onto a baking sheet lined with baking paper and bake in a preheated oven at 320 °F (air circulation) for approx. 15-20 minutes.
3. Crumble the cold sponge.
4. For the praline mixture: bring the QimiQ Sauce Base to a boil with the white chocolate, orange juice, orange zest and coconut liqueur. Remove from the heat and mix well with the sponge crumbs.
5. Add the ground pumpkin seeds and mix well.
6. Form pralines out of the mixture and roll in chopped pumpkin seeds.
7. Store chilled.