



PUMPKIN CUPCAKES



QimiQ BENEFITS

- Light and fluffy consistency
- Full taste with less fat content
- Alcohol stable and does not curdle
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE CUPCAKES

125 g	QimiQ Classic, room temperature
100 g	Butter, melted
120 g	Sugar
4	Egg(s)
0.5	Orange(s), finely grated zest
15 ml	Pumpkin seed oil
120 g	Graham crackers, crumbled well
40 g	AP Flour
10 g	Baking powder
120 g	Pepitas, ground

FOT THE TOPPING

250 g	QimiQ Whip, chilled
200 g	Hokkaido Pumpkin
50 g	Brown sugar
1 small pinch(es)	Cinnamon
100	Quark 20 % fat
2 cl	Whisky
50 g	Sugar

METHOD

1. Preheat the oven to 320 °F (air circulation).
2. For the cupcakes: whisk the unchilled QimiQ Classic smooth. Add the melted butter, sugar, eggs, orange zest and pumpkin seed oil and mix well.
3. Mix the digestive biscuits with the flour, baking powder and pumpkin seeds. Add to the QimiQ mixture and mix well.
4. Fill into greased muffin molds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
5. For the topping: peel the pumpkin and apples and cut into cubes. Marinate with the brown sugar and cinnamon, put into a saucepan, cover and stew in the oven at 320 °F until tender. Blend the mixture and allow to cool.
6. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the quark, sugar, whisky and 250 g of the pumpkin puree and continue to whip until the required volume has been achieved. Chill for approx. 1 hour.
7. Fill the cream into a piping bag and pipe onto the cupcakes. Decorate as required.