



PUMPKIN CREAM WITH DUCK BREAST



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PUMPKIN CREAM

250 g QimiQ Classic, room temperature

250 g Pumpkin, chopped

4 tbsp Rapeseed oil

125 ml Orange juice

80 White balsamic vinegar

Salt and pepper

125 ml Whipping cream 36% fat

FOR THE DUCK BREAST

4 Barbarie Duck Breast, 160 g each

4 tbsp Rapeseed oil

Salt and pepper

METHOD

1. For the pumpkin cream: heat the oil, add the pumpkin and fry. Douse with orange juice and vinegar and continue to cook until tender. Blend smooth using an immersion blender and season with salt and pepper. Allow to chill.
2. Whisk the unchilled QimiQ Classic smooth. Add the pumpkin puree and mix well. Fold in the whipped cream and allow to chill.
3. Scar the duck breast on the skin side with a sharp knife and season to taste. Fry with the skin side down in hot oil until crispy. Turn over, fry on the other side for a few seconds and cook in the pre-heated oven at 160° C for approx. 8 minutes. Turn the oven off and leave for a further 10 minutes.
4. Portion the duck breast and serve with the pumpkin cream.