



SPICED PUMPKIN AND YOGHURT SPREAD



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Classic, room temperature
400 g	Pumpkin
	Salt and pepper
80 ml	Olive oil
100 g	Natural yogurt
2 pinch(es)	Cinnamon
2 pinch(es)	Chilli spice
2 pinch(es)	Nutmeg, ground
1	Lemon(s), juice only

METHOD

1. Peel the pumpkin and cut into cubes. Marinate with salt, pepper and olive oil and place in a ovenproof dish. Cover and stew in the oven at 320°F until tender. Blend the mixture and allow to cool.
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