



SPICED PUMPKIN AND YOGHURT SPREAD



QimiQ BENEFITS

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



10



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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