



PUMPKING AND EGGPLANT LASAGNA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

30 slices Eggplant

Salt

Black pepper, freshly ground

200 g Tempura flour

Olive oil, to fry

FOR THE PUMPKIN CREAM

500 g QimiQ Whip, chilled

350 g Pumpkin puree

40 ml Walnut oil

30 ml White balsamic vinegar

0.5 tsp Curcuma, dried

Nutmeg, ground

Salt

Black pepper, freshly ground

METHOD

1. Season the eggplant slices with salt and pepper. Coat with the flour and pan fry on both sides in hot olive oil. Allow to cool.
2. For the pumpkin cream: blend the ingredients together with an immersion blender until smooth. Fill into a mixing bowl and whip.
3. Layer the eggplant slices alternately with the pumpkin cream and vegetables (optional).
4. Garnish as required and serve.