



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.