



# SAVORY PUMPKIN TARTLETS WITH CHIVES ESPUMA



## QimiQ BENEFITS

- Longer presentation times without loss of quality
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



## INGREDIENTS FOR 10 PORTIONS

### FOR THE PUMPKIN TARTLETS

#### FOR THE BASE

Brioche, thinly sliced

#### FOR THE FILLING

**260 g** QimiQ Sauce Base

**300 g** Cream cheese

**120 g** Sour cream 15 % fat

**600 g** Pumpkin puree

**240 g** Egg(s)

**1** Lemon(s), juice and finely grated zest

Salt and pepper

**1 small pinch(es)** Cinnamon, ground

**1 pinch(es)** Nutmeg, ground

#### FOR THE TOPPING

**600 g** Sour cream 15 % fat

#### FOR THE CHIVES ESPUMA

**90 g** QimiQ Whip

**80 g** QimiQ Sauce Base

**60 g** Shallot(s), finely diced

**1 tbsp** Olive oil

**70 ml** White wine

**200 ml** Chicken stock

**100 g** Chives

**20 g** Parsley

**1 tbsp** Lemon oil

Salt and pepper

## METHOD

1. For the base: cut out circles of the brioche slices using dessert rings. Use the brioche circles as a base.
2. For the filling: mix the ingredients together well and season to taste.
3. Fill the mixture into the dessert rings and bake in the preheated oven at 105 °C for approx. 20-30 minutes.
4. For the topping: whisk the sour cream smooth. Spread onto the pumpkin tartlets and bake at 160 °C for further 1-2 minutes. Allow to chill for approx. 4 hours.
5. For the chives espuma: sauté the shallots in hot olive oil. Add the white wine and allow to reduce to 1/3. Add the chicken stock and allow to reduce to 1/3.
6. Add the chives and parsley and bring to the boil. Whisk in the QimiQ Whip, QimiQ Sauce Base and lemon oil. Season to taste with salt and black pepper.
7. Fill into a Pacojet beaker and deep freeze to -20 °C. Pacotise and fill into an iSi Gourmet Whip. Pour in one charger and shake well. Serve with the pumpkin tartlets.