



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



30



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PUMPKIN TARTLETS

Brioche, thinly sliced

FOR THE FILLING

260 g QimiQ Sauce Base

300 g Cream cheese

120 g Sour cream 15 % fat

500 g Celery 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 CHIVES ESPUMA

150 g QimiQ Sauce Base

6 Egg yolk(s)

400 g Clarified butter

70 White wine reduction/stock

1 Orange(s), juice and finely grated zest

Ingwer, pickled

2 small pinch(es) Curcuma

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. 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.
5. 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.
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