

TRUFFLED PUMPKIN AND SULTANA FLUTE



0 made it | 0 reviews



Ishafahan Dain



Buddika Samarasekera

A scenic property located in the heart of Sri Lanka's capital, The Waters Edge is a calming oasis that is well known for its captivating culinary treats. Represented by Buddika Samarasekera & Ishafahan Dain.

- Sub Category Name
Combo
Desserts
- Recipe Source Name
Real High Tea 2014/15 Volume 1

Ingredients

TRUFFLED PUMPKIN AND SULTANA FLUTE

Parmesan flute

- 75g grated parmesan
- 50g flour
- 30g butter

Parmesan Mousse

- 200g parmesan powder
- 100ml fresh cream
- 100ml milk

Truffle Pumpkin



- 200g pumpkin
- 100ml milk
- 2.5ml truffle
- 1g salt
- 1g pepper
- 2g gelatin

Caper Sultana Puree

- 100g sultanas
- 100g capers
- 100ml water

Balsamic Caviar

- 100ml balsamic vinegar
- 0.8g agar
- 10g sugar

Methods and Directions

TRUFFLED PUMPKIN AND SULTANA FLUTE

Parmesan flute

- Mix all the ingredients to a dough and rest in the fridge for 01 hour.
- Cut into strips and bake in the oven at 160°C for 20 minutes.

Parmesan Mousse

- Bring all the ingredients to boil.
- Simmer for 45 minutes.
- Rest in the fridge for 30 minutes.
- Return to a boil and whisk until smooth.

Truffle Pumpkin

- Bake pumpkin with milk and blend.
- Then add gelatin and season with truffle.

Caper Sultana Puree

- Bring all ingredients to a boil and make a smooth pulp.



Balsamic Caviar

- Boil balsamic vinegar and sugar.
- Then mix agar.

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