

TRUFFLED PUMPKIN & SULTANA FLUTE



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A truffled aphrodisiac of pumpkin and sultana the two items make up a desirable melody of tastes; foreplay has begun.

- Sub Category Name
Food
Main Courses

- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

TRUFFLED PUMPKIN & 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

Methods and Directions

TRUFFLED PUMPKIN & SULTANA FLUTE

Parmesan Flute

- Mix all the ingredients into a dough and rest in the fridge for 1 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 it in the fridge for 30 minutes. Return to 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 boil and make a smooth pulp.