

Pumpkin dessert with brown bean sorbet

SERVES 4

Brown bean ice cream

1,000 g water
100 g dried brown beans
100 g sugar
100 g red bean paste
30 g pickled apple
1 g Cortina
1 g salt
30 g spice-infused oil

- Rinse the brown beans and soak overnight.
- Cook the beans with the red bean paste and water until tender. Cook to obtain a final product of 500 g.
- Mix together with the remaining ingredients in a blender until smooth. Churn to produce ice cream.

Pickled pumpkin

1 butternut squash

- Peel the pumpkin and cut up brunoise-style (5 x 5 mm). Prepare 1 tablespoon per person. Store in the spice-infused oil.

Pumpkin toffee

1 kg butternut squash (including trimmings of the pickled pumpkin)

- Cut the remaining pumpkin into small cubes and caramelize in a pan.
- Then mix in a blender until smooth.

Gingerbread croutons

1 slice of gingerbread

- Cut the gingerbread into cubes (8 x 8 mm). Dry in a food dehydrator until crispy.

Caramelised pumpkin seeds

100 g pumpkin seeds
100 g sugar
100 g water

- Make a sugar syrup by boiling the sugar in the water. Pour over the pumpkin seeds and leave to set for at least 24 hours.
- Drain the seeds and deep-fry them until crisp at 180 °C.

Garnish

Coriander seeds (5 per person)

- Toast the coriander seeds in a dry pan until the aromas are released

Finishing touches

- Spoon some pumpkin toffee on to a deep plate, and spread to form a circle. Arrange the pickled pumpkin like a wreath on top of the toffee. Place a quenelle of the ice cream in the centre and garnish with the caramelised pumpkin seeds, gingerbread croutons and coriander seeds.



