## Hokkaido Pumpkin Bar

**INGREDIENTS:**
- 1 kg Hokkaido pumpkin puree
- 100 g grape seed oil
- 3 eggs
- 8 g agar agar
- Salt, pepper, nutmeg to taste

**METHOD:**
- Blend all of the ingredients into a Thermo Mixer at 100°C at 5 speed for 10 minutes.
- Fill into a silicone bar mold and cool down. When cooled, cut into portions and reheat at 80°C.

---

## Whipped Goat Cheese

**INGREDIENTS:**
- 100 g goat cheese
- 50 g goat milk
- 8 g salt
- 5 g espelette pepper

**METHOD:**
- Combine all items together and put in a piping bag.

---

## Pumpkin Seed Butter

**INGREDIENTS:**
- 160 g pumpkin seeds
- 140 g half & half
- 20 g butter
- Salt to taste

**METHOD:**
- Blend all of the ingredients into a Thermo Mix at 70°C at 10 speed for 10 minutes.
- Freeze in a high speed blender.
- When the butter is frozen, spin it 2x and fill into a piping bag.

---

## Cucumber Ketchup

**INGREDIENTS:**
- 300 g cucumber juice
- 10 g star anise vinegar
- 10 g yuzu, salt to taste
- 1 g xanthan

**METHOD:**
- Blend in a stand mixer or blender until the consistency is similar to ketchup.

---

## To Assemble:

Heat the pumpkin bar to 80°C in the oven, place on a plate, pipe dots of the goat cheese, black garlic and pumpkin seed butter on top.

Sprinkle puffed amaranth on top and garnish with the sweet potato leaf.

Spread the cucumber sauce around the pumpkin bar on the plate.