

Hokkaido Pumpkin Bar

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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 100C at 5 speed for 10 minutes.
Fill into a silicone bar mold and cool down. When cooled, cut into portions and reheat at 80C.

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.

Black Garlic

INGREDIENTS:

50 g black garlic
30 g vegetable stock

METHOD:

Combine until it reaches the consistence of purée - fill into a piping bag.

Pumpkin Seed Butter

INGREDIENTS:

160 g pumpkin peeds
140 g half & half
20 g butter
Salt to taste

METHOD:

Blend all of the ingredients into a Thermo Mix at 70C 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.

To Assemble:

Heat the pumpkin bar to 80C 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.

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.

