

WHITE CHOCOLATE AND PUMPKIN CUSTARD WITH GINGERBREAD

Pumpkin and white chocolate custard with gingerbread crumble



INGREDIENTS:

GINGERBREAD

175 gr whole wheat flour
175 gr cane sugar
50 gr butter
1 tbsp honey
1 tbsp cinnamon
1/2 tsp baking soda
2 ground cloves
1/4 tsp nutmeg
1 egg

PUMPKIN CREAM

500 gr pumpkin
200 gr sugar
125 gr egg yolks
80 gr flour
1/2 vanilla pod
250 gr Zaini white chocolate chips



Difficulty
EASY



Preparation
30 min



Portions
4

1

FOR THE GINGERBREAD Place all ingredients in a metal bowl and mix until the dough is smooth and homogeneous. Roll out until the dough is 1cm high. Place the dough on a baking tray lined with parchment paper. Bake in a preheated oven at 180° for approximately 15-20 minutes or until golden brown. Let cool and crumble.

TIP

The pumpkin custard can be flavored with a liqueur such as rum or brandy.

2

FOR THE PUMPKIN CUSTARD Clean the pumpkin and cook with a little water and 50g sugar. After cooked, blend the pumpkin and add the cooking water to make ½ liter. Beat the egg yolks with the sugar and vanilla pod, add the flour and pour the hot pumpkin into the mixture. Heat and cook for 2 minutes or until the custard starts to simmer. Then add the white chocolate chips and mix well.



3

Divide the pumpkin custard into 4 small glasses and serve with the gingerbread crumble and white chocolate chips.