



Spiked Pumpkin Pie with Goat Cheese

Ingredients

- 2pc Slices bread (1 cm high)
- 2 tbsp. Crumbled goat cheese
- 2 tbsp. Pumpkin puree
- 1 tbsp. Sweet roasted pistachios
- 1 tbsp. Salted butter (for the bread)

Cooking cycle – 3 phase, flex model

	Top temp	Bottom t.	Tot time	Microwave	Bef/after	Flex	Food temp
SpeedLight	249°C	220°C	0.55 min	12	Before	On	+3°C



Chef Tips

For the puree, cook a whole piece of violet pumpkin together with salt, pepper, fresh garlic and olive oil, sous-vide, steam at 85°C/185°F for 35 mins, then chill it down and blend it till smooth and soft.

