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# TRUFFLED PUMPKIN & SULTANA FLUTE



Food : Main Courses

## Ingredients

Parmesan Flute • 75g Grated Parmesan • 50g Flour  
• 30g Butter Parmesan Mousse • 200g Parmesan  
Powder • 100ml Fresh Cream • 100ml Milk Truffle  
Pumpkin • 200g Pumpkin • 100ml Milk • 2.5ml Truffle  
• 1g Salt • 1g Pepper • 2g Gelatin Caper Sultana  
Puree • 100g Sultanas • 100g Capers • 100ml Water

## Methods

### Parmesan Flute

- Mix all the ingredients into a dough and rest in the fridge for 1 hour. Cut into strips and bake in the oven at 160°C for 20 minutes.

### Parmesan Mousse

- Bring all the ingredients to boil. Simmer for 45 minutes. Rest it in the fridge for 30 minutes. Return to boil and whisk until smooth.

### Truffle Pumpkin

- Bake pumpkin with milk and blend. Then add gelatin and season with truffle.

### Caper Sultana Puree

- Bring all ingredients to boil and make a smooth pulp.