

Pacojet Christmas menu

Pumpkin broth
Frederik Jud



Ingredients

Pumpkin broth

80	g	onions
64	g	celeriac
64	g	parsley root
2.4	g	clove of garlic
216	g	beef tomatoes
42	g	shiitake mushrooms
64	g	mushrooms
53	g	leek
344	g	butternut squash
11	g	rapeseed oil
4	g	thyme
6.4	g	lovage
120	g	egg white
120	g	water
0.1	g	black peppercorns
0.25	g	bay leaf
0.1	g	juniper berries
1	g	star anise
0.6	g	caraway
5	g	kombu seaweed
2400	g	water

Preparation

- (1) Peel and dice the onions, celery, pumpkin, parsley root and garlic. Mix with half of the oil and spread on a baking tray. Halve the tomatoes and place them with the cut side up on a baking tray as well. Roast the vegetables and tomatoes in a 200°C oven for 35 minutes. Keep turning the vegetables, but leave the tomatoes on. Finely chop the shiitake mushrooms, mushrooms and leek and roast in the remaining oil. Pour the vegetables, thyme and lovage, egg white and water into a pacotizing® beaker.
- (2) Close with lid, label and deep freeze at -20 °C for at least 24 h.
- (3) If necessary, pacotize® with normal pressure and boil once with 2.4 litres of water and the spices. Add the Kombu seaweed and leave to infuse at a maximum of 85°C for one hour. Then strain through a straining cloth and season with salt and pepper.

Pumpkin ravioli

120	g	sea buckthorn, fresh
28	g	sugar
47	g	water
24	g	white wine vinegar
		butternut squash
		salt

- (1) Boil the fresh sea buckthorn fruit together with the sugar, water and salt. Then blend everything together well and strain through a fine sieve.
- (2) Cut the pumpkin into thin slices and cut out with a round cutter. Place the pumpkin slices in a vacuum bag, add the hot sea buckthorn sauce, vacuum seal and leave to infuse for at least 45 minutes.
- (3) Fill the pumpkin slices with the pumpkin cream (see category butter mixes, spreads and dips).

Sanddorn-Gel

75	g	lemon juice
50	g	lime juice
100	g	sea buckthorn juice
125	g	sugar
125	g	water
6.5	g	agar-agar
6	g	gellan

- (1) Mix all ingredients and bring to the boil.
- (2) Allow the liquid to cool.
- (3) Mix to a gel.