

Pumpkin cake with a crispy topping

ingredients: (1 baking sheet 60x40 cm)	amount
Westfalia Rühr Frisch	1,500 kg
Westfalia Goldquell Öl	0,700 kg
water	0,700 kg
frozen pumpkin pieces	1,000 kg
pumpkin seed, roasted and grounded	0,400 kg
curry powder	0,005 kg
total amount mixture	4,305 kg

method:

Defrost the frozen pumpkin pieces in an oven at 200°C approx. 15 minutes with a little steam.

Mix the remaining ingredients to a smooth mixture, add the pumpkin pieces and mix all together for a short time.

Spread the ready mixture evenly on a greased baking sheet (40x60cm) ready to bake.

Baking temperature: 180-190°C convection oven

Baking time: 30-35 minutes

Topping:

0,600 kg cream cheese

0,120 kg **Westfalia Supercreme**

0,200 kg **Westfalia Füllcreme Royal**

0,600 kg icing sugar

a little bit of lemon juice

method:

whip the ingredients in a mixing machine for approx. 5 minutes to high volume. Spread the topping on the cold cake then store it cold.

Mix **100g Westfalia Bienenstich Fix** and **100g pumpkin seeds**, caramelize the mixture in the oven.

Crush the pumpkin-caramel and spread it on the cut cake.

