



## Aromatic pumpkin soup with shrimp and black garlic foam

### Ingredients

- 1 tbsp powdered beetroot
- Shrimp chips
- 10 peeled and boiled shrimps
- 1 packet of wonton wrappers

### For the pumpkin soup

- 1 ½ lt water
- 100ml cream
- **100g Pumpkin Soup Cream (Art. 43700)**
- **40g Shellfish Bisque (Art. 43718)**
- Juice from 1 orange
- 50g butter

### For the dumpling filling

- 250g peeled shrimps
- 150g cream cheese
- **10g Chimichurri Rub (Art. 51011)**
- **40g Sweet Pickle Relish (Art. 55070)**
- Zest and juice from 1 lime
- 2 tbsp finely chopped fresh onions

### For the black garlic foam

- 50g black garlic paste
- 1g xanthan gum
- **10g Golden Rub (Art. 51012)**
- 500ml cream

### Cooking instructions

1. In a pot, combine all the ingredients for the pumpkin soup, excluding the butter, and bring to a boil.
2. Use an immersion blender to smooth the mixture, then add the butter off the heat to incorporate.
3. Finely chop the shrimps, add the remaining dumpling filling ingredients, mix well, and fill the wonton wrappers, giving them the desired shape. Steam the dumplings.
4. In a small pot, combine the ingredients for the black garlic foam and stir until they come to a boil. Transfer the mixture to a siphon with 1 cartridge. Keep it lukewarm.
5. Assemble the dish by starting with a few shrimp chips, placing the shrimp on top, followed by the dumpling, and finally, the foam. Pour hot soup over and sprinkle with a little powdered beetroot.

