Pumpkin seed crumble – layered dessert

A dessert that perfectly combines opposites: delicate vanilla cream meets fruity cherry compote and is rounded off with a crunchy pumpkin seed crumble. The nutty depth of the pumpkin seeds, the subtle sweetness of the cream and the slight tartness of the cherries make this layered dessert a balanced moment of indulgence – ideal for special occasions or as the crowning glory of a meal.

Zutaten
5 Portionen

Vanilla cream
1 Pck. Gourmet vanilla pudding
500 ml Milk
4 EL Cane sugar
200 g Greek yogurt
200 g Whipped cream
1 Pack Cream stiffener
Crumble
65 g Pumpkin seeds
125 g Flour
45 g Powdered sugar
1 Pinch Organic sea salt
1 Pck. Vanilla sugar
2 EL Styrian pumpkin seed oil
65 ml Classic baking oil
Cherry compote
1 Glass Sour cherries
3 EL Sugar
2 EL Cornstarch

Zubereitung

Vanilla cream

To make the custard, boil the vanilla custard powder, cane sugar and milk to a smooth custard according to the instructions on the packet. Then cover the pudding directly with cling film to prevent a skin from forming and leave to cool completely. Meanwhile, make the crumble and the cherry compote. As soon as these steps are complete and the pudding is completely cold, whip the whipping cream with the cream stiffener in a separate bowl until stiff and then carefully fold into the cooled pudding with the Greek yogurt using a whisk until you have a fluffy vanilla cream.

Pumpkin crumble

To make the crumble, finely chop the pumpkin seeds in a blender. Sift the flour, powdered sugar, organic sea salt and vanilla sugar into a bowl, combine with the ground pumpkin seeds and mix thoroughly. Then add the Styrian pumpkin seed oil and the baking oil and knead the mixture with your hands until a dough forms.
Line a baking tray with baking paper, spread the dough flat on it and bake in a non-preheated oven at 175 °C fan oven for around 15-20 minutes until golden brown. Then leave the pumpkin seed crumble to cool completely.

Cherry compote

To make the cherry compote, stir the cornflour into some of the liquid from the jar of sour cherries until smooth. Bring the sour cherries to the boil in a small pan with the sugar and the remaining liquid. Then stir in the starch mixture and boil the compote for at least one minute until it thickens slightly. The cherry compote is then left to cool completely.

Layer all the completely cooled components in small dessert glasses. Start with the cherry compote, then the vanilla cream and then the pumpkin crumble. If available, the vanilla cream can be filled into a piping bag to make it easier to fill the glass. Repeat until the glass is full. Garnish with roasted pumpkin seeds, pumpkin seed oil, mint or pistachios as desired and serve.

Our tip:

The milk and cream for the vanilla cream can easily be replaced with vegan alternatives, so that the layered dessert can also be prepared as a plant-based version without losing any of its flavor or creaminess.