



# Acorn Squash Comfit

WITH MARINATED BEEF FILET,  
PUMPKINSEED OIL AND SMOKED SPRATS

INGREDIENTS FOR 10 PEOPLE

PREPARATION

## Marinated Beef Filet

60 g sugar  
30 ml Vin Santo (Italian sweet wine)  
800 g beef filet

**WIBERG products:** Himalayan salt pure, coarse, Cajun, creole spice preparation, Black pepper, whole, freshly ground, Wild herbs, herb and blossom mixture

## Marinated Beef Filet

Make a paste out of the salt, sugar, Vin Santo and Cajun, creole spice preparation. Brush the beef filet with the paste, then coat it with the pepper and Wild herbs. Wrap the filet tightly in clear plastic wrap; refrigerate for 24 hours. Remove the paste from the filet, rinse with cold water, pat dry and wrap it again tightly in clear plastic wrap. Chill and slice thinly before serving.

## Cream Cheese Filling

375 g cream cheese  
3 leaves of gelatin  
120 g cream, whipped

**WIBERG products:** 20 ml White wine Balsam vinegar, Himalayan salt pure, coarse, White pepper, ground, Nutmeg, whole

## Cream Cheese Filling

Combine cream cheese with White wine Balsamic vinegar, spices and softened gelatin, stir until smooth. Fold in the whipped cream and adjust seasoning.

## Acorn Squash Comfit

700 g acorn squash, peeled and sliced  
30 g brown sugar  
fresh garlic, sliced

**WIBERG products:** 40 ml Peanut oil, 250 ml Chicken stock, 40 ml Raspberry vinegar, Ginger, ground, Chilis, coarsely ground, Rosemary, freeze-dried, Allspice, whole, Cloves, whole

## Acorn Squash Comfit

Place squash in a deep baking dish coated with peanut oil. Combine the remaining ingredients and bring to simmer. Pour the seasoned stock over the squash and bake at 150 °C for about 15 minutes. Let it cool in the stock. Layer squash and cream cheese filling, chill and cut into cubes.

## Garnish

WIBERG Pumpkin-seed oil PGI., radishes, julienned, smoked sprats, fresh chives

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