Pumpkin | Jamón | Orange

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	80

Fluffy pumpkin focaccia, flavoursome Cerdo negro and a fruity, aromatic pumpkin and orange relish combine to create a special aperitif treat.

Hand blender

Food processor

Poolish

250 ml water, cold

2 g yeast

250 g Manitoba flour, Type 0

Pumpkin purée

150 g pumpkin, cut into cubes

Batter

whole poolish

200 g water, cold

100 g Pumpkin purée

500 g Manitoba flour, Type 0

15 g fleur de sel

1 tsp turmeric

5 g yeast, crumbled

Baking

25 g water

50 g olive oil

25 g Pumpkin purée

some fleur de sel

Pumpkin-orange relish

3 oranges

2 shallots, finely chopped

10 g ginger, grated

30 g butter

90 g brown sugar

600 g pumpkin, peeled, diced

½ tsp Five-spice powder

½ tsp mustard powder

175 ml apple cider vinegar

½ tsp salt

pinch of black pepper

2 tsp cornflour

Finishing

400 g black pork ham, finely chopped

Poolish

Mix water and yeast in a bowl. Add the flour and stir into a sticky dough. Leave to rest covered at room temperature for approx. 12 hours or overnight.

Pumpkin purée

Place the pumpkin cubes on a stainless steel tray and steam at 100 °C for approx. 15 minutes until soft. Place the pumpkin in a tall container and purée finely with the hand blender. Leave to cool and keep covered in a cool place until further processing.

Batter

Place the poolish, water and pumpkin purée in the bowl of the food processor and mix well. Add the flour and knead with the dough hook on a low setting for approx. 5 minutes until a sticky dough forms. Cover and leave to rest for approximately 30 minutes. Add the water, fleur de sel, turmeric and yeast and knead for approx. 15 minutes until a smooth, soft dough forms. Place the dough in a bowl lightly greased with olive oil, drizzle a little olive oil over it, and spread it lightly by hand. Cover and leave to rest for approximately 30 minutes. Carefully lift the dough on all sides and fold it over to the opposite side. Repeat the process three times, leaving the dough to rest for approx. 30 minutes each time in between. Then leave to rest covered for about 1 hour.

Baking

Line a baking tray with baking paper. Brush the baking paper and the edge of the baking tray generously with olive oil. Carefully remove the dough from the bowl and place it on the prepared baking tray with the smooth side facing upwards. With oiled fingers, stretch and press the dough to the size of the baking tray. Cover and leave to rest for approximately 30 minutes. Preheat the cooking space with Profi-Pizza to 230 °C. Mix the water, olive oil and pumpkin purée in a bowl and drizzle over the dough. Press indentations into the dough with your fingers and sprinkle with fleur de sel. Slide the baking tray into the cooking space and bake the focaccia for approx. 20 minutes until golden brown. Remove, leave to rest for a while, then leave to cool on a wire rack.

(no pause)

Preheating completed. Insert the baking tray.

PizzaPlus 230 °C for 20 Mins

Pumpkin-orange relish

Wash the oranges in hot water. Finely grate the zest and set aside. Peel the oranges, remove the segments from between the membranes and cut into pieces of approx. 1 cm. Squeeze out the remaining orange scraps and catch the juice. Sweat the shallots, ginger and butter in a frying pan until translucent. Add the sugar, pumpkin cubes, spices and orange zest and continue cooking while stirring. Deglaze with orange juice and cider vinegar. Bring to the boil and simmer over a medium heat for approx. 5–10 minutes until the pumpkin is soft and the liquid has mostly reduced. Season with salt and pepper. If the relish is too runny, mix cornflour with a little cold water, stir it in and bring to the boil. Leave to simmer for 1 minute.

Finishing

Cut the focaccia into 3 cm-wide strips and then into rectangles approximately 5 cm in size. Top with Jamón, garnish with a little pumpkin and orange relish, and arrange on serving plates.

Tips

If the focaccia was baked the day before, preheat the cooking space to 200 °C using hot air. Lightly toast the focaccia rectangles on a baking tray lined with baking paper for approx. 5 minutes. Remove and leave to cool briefly.

Accessories

Stainless steel tray

Baking tray

Additional information

Created on	06.08.2026