

Miele

## Spicy baked pumpkin

By Shannon Bennett

Serves

## **INGREDIENTS**

50 g fresh ginger, peeled and grated ½ pumpkin, sliced into 4 cm thick wedges with skin

2 red chilli, deseeded and finely chopped

- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 1 tablespoon ground turmeric
- 1 tablespoon ground garam masala
- 2 tablespoons curry powder
- ½ bunch coriander root, washed and

finely chopped

½ tin Napoli passata

- 1 litre (4 tins) coconut cream
- 1 lime, juiced
- 1 cup coconut water

## **Miele Accessories**

Baking tray

## **METHOD**

- 1. Pre-heat oven on Fan Plus at 175°C, if applicable, activate Crisp function.
- 2. Heat the olive oil in a medium sized saucepan over a low heat, Induction setting 4-5.
- 3. Sweat the ginger, chilli and spices for 1 minute, or until fragrant.
- 4. Increase to medium-high heat, Induction setting 6-7. Add passata and bring to the boil.
- 5. Add the coconut cream and water and bring back to the boil, add coriander root and simmer until slightly thickened.
- 6. Place the pumpkin wedges into a wide baking tray that has been buttered and seasoned with salt, lay them decoratively side by side.
- 7. Pour the curry sauce over the pumpkin. Place into the oven on shelf position 2 and bake for 35 minutes or until
- 8. Remove and cover with foil until ready to serve. I prefer to rest the pumpkin at least 30 minutes before serving.