**Recipe**

**Pumpkin and Rosemary Bread**

**Ingredients**

- 5 cups plain flour
- 1 teaspoon sea salt
- 1 cup semolina or polenta
- 1 teaspoon baking powder
- 1 teaspoon bicarbonate of soda
- 1 teaspoon grated nutmeg
- 1 1/2 cups butter, softened
- 4 large eggs
- 500 grams pumpkin purée
- 1 cup buttermilk
- Extra virgin olive oil

**Preparation Time**

**Method**

1. Preheat oven to 180 degrees Celsius.
   - Cut up your pumpkin into 1 inch cubes, place on a tray with olive oil, sea salt and sprigs of rosemary. Cook until lightly browned, then remove and set aside to cool. Once cool, mash pumpkin or put through a mouli or gnocchi mouli.
2. Combine flour, salt, baking powder and spices in a bowl, stir well then set aside.
3. In an electric mixer bowl, place butter and sugar and beat till just blended. Add eggs one at a time, beating well after each addition. Continue beating until light and fluffy. Then beat in pumpkin.
4. On the lowest speed, beat in flour mix and milk alternating until all combined.
5. Grease your mini loaf tins (or muffin tins). Add your batter and cook for approximately 15 minutes or until cake tester comes out clean. Serve warm with herb butter.

**Options**

- Decorate your loaves with sprigs of Rosemary before they go in the oven.