

RECIPE

Pumpkin and Rosemary Bread.

INGREDIENTS

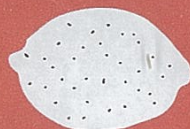
1 tablespoon sea salt
 5 1/2 cups plain flour
 1 teaspoon sea salt
 1 cup semolina or polenta
 1 1/2 teaspoons baking powder
 1 teaspoon bicarb soda
 1 teaspoon grated nutmeg
 1 1/2 cups butter softened
 4 large eggs
 500 grams pumpkin puree
 1 cup buttermilk
 extra virgin olive oil
 6 sprigs rosemary
 1/2 cup sugar

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 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.



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