

Pumpkin Recipes

from Holroyd Howe



Pumpkin Puree

Peel and deseed the pumpkin

Cut into small cubes, add tiny bit of oil, cover with foil and bake in oven for 45 minutes at 180 degrees

Pumpkin Spiced latte

500ml Milk

250gms of Pumpkin Puree

2 teaspoons of Pumpkin Spice (a mixture of ground cinnamon, nutmeg, cloves and ginger)

75gms of Soft Brown Sugar or sweeten to taste

Whipped cream

Warm the milk first, then add the rest of the ingredients and keep stirring until sugar is completely dissolved. Finish with whipped cream on the top and light dusting of pumpkin spice.

Pumpkin & Cumin Bites

Cut Pumpkin into one to two inch cubes, add salt, pepper, rapeseed oil and ground cumin. Cook in the oven for 25 minutes for 180 degrees.

You can also Roast Pumpkin Seeds with a bit of salt and oil at 170 degrees for about 10 minutes.

The background of the page features a large, stylized illustration of pumpkins. The pumpkins are rendered in various shades of orange, yellow, and green, with prominent ridges and stems. One pumpkin stem is visible at the top left, and another is on the right side. The overall style is simple and graphic.

Pumpkin Cheesecake

500gms of Soft Cheese (full fat)

500ml of Double Cream

200gms of Icing Sugar

1 teaspoon of Vanilla Essence

100gms of Pumpkin Puree

250gms of Biscuit Base

150gms of Butter

Juice of Half Lemon

Melt the butter and crush the biscuits, add them together and press into a tin.

Whip double cream into a soft peak and set aside

Beat the cream cheese with sugar, vanilla essence and lemon juice

Fold the double cream into the cream cheese and sugar mix

Pour into the tin containing the biscuit base and refrigerate for 2 hours. Decorate with Pumpkin Puree on top.