

Pumpkin Hasselback with Burnt Butter



Ingredients

Half a butternut pumpkin, skin peeled

100g butter

3-4 sage or oregano leaves

1 tbsp lemon juice

2 tbsp pepitas, toasted

Olive oil to drizzle

Method:

1. Preheat the oven to 200C.
2. On a chopping board, place the pumpkin cut side down. Place a chopstick along each side of the pumpkin and slice thinly. The chopsticks will prevent it from cutting all the way through.
3. Place pumpkin on a line baking tray. Drizzle with olive oil, season and place in the oven for 30-40 minutes until soft and golden.
4. To make the brown butter, melt butter in a pan over medium heat. Keep cooking until it foams,

and you start to see light brown specks. Add the sage, pepitas and lemon juice.

5. Drizzle on top of the roasted pumpkin.