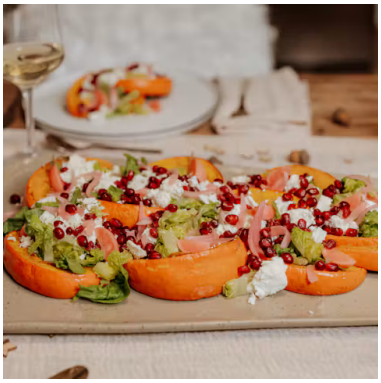


Braised Pumpkin with Feta, Pomegranate and Pickled Onions

45–55 Min

Ingredients 4 Portions

= Kotányi Produkte

2	Red onions
	Pickle juice
1	Pumpkin
1 pkg.	Feta
	Romaine lettuce
	Olive oil
	Pepper White, Ground
	Sea Salt, Coarse
	Caraway, Whole

Preparation

1. Slice the red onions and place them in a jam jar. Pour over the pickling liquid.
2. Cut the pumpkin into nice, chunky pieces and place them on a baking tray. Drizzle with olive oil and season with Kotányi salt, white pepper and caraway.
3. Roast at 175°C for approximately 30 minutes, depending on how firm you want the pumpkin to remain.
4. Meanwhile, cut the feta and lettuce and remove the seeds from the pomegranate.
5. Finally, arrange everything on a serving platter.