

Oven pumpkin with cumin and cardamom cream

40—60 Min

Ingredients 4 Portions

= Kotányi Produkte

2 pcs	Medium-sized Hokkaido pumpkin
6 tbsp	Olive oil
2 tsp	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole
1 tsp	Cumin, Ground

For cream cheese:

250 g	Mascarpone
1 tbsp	Lemon juice
1 tsp	Cumin, Ground
	Cinnamon Ceylon
2 tbsp	Pomegranate seeds
2 tbsp	Roasted pumpkin seeds

For the mint pesto:

3 tbsp	Mint, chopped
2 tbsp	Olive oil
1 tbsp	Chopped nuts
1 pinch	Sea Salt, Coarse

Preparation

1. The first step is to wash the pumpkins and cut them in half. Then scrape the seeds out of the pumpkin halves with a spoon and cut the pulp into slices about two centimeters thick. In the meantime, preheat the oven to 180°C.
2. Now make a marinade for the pumpkin. To do this, mix the olive oil with salt, cumin and pepper and brush the pumpkin slices with it. Then place the marinated pumpkin pieces on a baking tray lined with baking paper and spread them evenly. Then bake the pumpkin for 30 minutes.
3. While the pumpkin is in the oven, prepare the mascarpone cream for the dip. To do this, mix the mascarpone with the lemon juice and the cardamom. Also prepare the pesto. To do this, mix the chopped mint with the nuts, olive oil and salt to make a pesto.
4. Then take the pumpkin out of the oven and let it cool briefly. Finally, garnish the pumpkin with the mascarpone cream, pesto, pomegranate seeds and roasted pumpkin seeds. A pinch Kotányi cinnamon on the topping lifts the dish on the highest level.