

Pumpkin Hotcakes

Equipment	Ingredients
Steamer Food processor Sharp knife Chopping board 2 medium sized bowls Wooden spoon Large frypan Egg flip Whisk Small bowl	300 g peeled and seeded pumpkin, cut into 1 cm thick slices ½ cup buttermilk 30 g butter melted 1 free range egg (or egg replacement) 115 g plain flour ½ tsp. bicarbonate of soda ¼ tsp. salt Vegetable oil, for pan frying

What to do:

1. Steam pumpkin for 10 minutes, or until tender.
2. Process pumpkin in a food processor to a smooth puree.
3. Tip puree into a mixing bowl, stir in buttermilk and butter. Whisk in egg.
4. Sift flour, bicarbonate of soda, and salt into another bowl. Gradually whisk flour mixture into pumpkin mixture.
5. Fry in vegetable oil tablespoons of mixture. Cook for approx. 3 minutes each side; little bubbles will form on the top. Add more oil if necessary.
6. Serve the hotcakes warm.