



Hasselback pumpkin

Gaggenau Appliance:
Preparation Time: 10 minutes
Cooking Time: 50 minutes
Serves: 6-8

Ingredients

1 medium butternut pumpkin,
halved lengthways, peeled
and deseeded
1 cup fresh sage leaves
3 tbsp melted butter
¼ cup vincotto
1 tbsp wholegrain mustard
Sea salt and freshly ground pepper
1 cup walnuts
12 sage leaves to garnish
Olive oil, for frying

Method

Preparation

1. Preheat oven to Hot air 200°C. Line a Gastronorm roaster or an enamel baking tray with baking paper.
2. Place two wooden spoon handles on either side of the pumpkin. Use a sharp knife to cut thin slices down to the handles. This prevents cutting all the way through.
3. Place the pumpkin in the roaster or oven tray. Tuck sage leaves into the cuts, reserving some for garnishing.
4. Mix butter, vincotto and mustard in a small bowl. Brush the mixture over the pumpkin. Season with salt and pepper. Place in oven on shelf position 1 and cook for 50 minutes, basting every 15 minutes with remaining mixture, until golden and tender.
5. While the pumpkin is cooking, place the walnuts on a baking tray on shelf position 3 and cook for 10 minutes or until toasted.
6. Heat olive oil in a saucepan over moderate heat, Induction level 7. Fry the sage leaves in batches until crisp and allow to drain on a paper towel.

To finish

Place on serving dish, scatter toasted walnuts and fried sage leaves.