



PUMPKIN PUDDING

YOU NEED:

- 500g pumpkin, skinned and deseeded
- 700ml water
- 50g dried prawns, fried crisp
- 30g dried shiitake mushrooms, soaked and chopped
- 50g fried shallots
- 250g rice flour
- 1¼ tsp salt
- ¼ tsp pepper
- 2 sprigs of spring onion, chopped
- 2 red chillies, chopped

TO DO:

Boil or steam the pumpkin until cooked, then puree in a food processor. Mix in the water, rice flour, salt and pepper and transfer to a pot. Over a low fire, heat and stir the mixture until it starts to thicken. Stir in three-quarters of the fried shallots and all the fried mushrooms and dried prawns. Pour into a well-oiled loaf tin and steam over a high heat for 75 minutes until set. Top with the remaining shallots, spring onion and chilli. Slice and serve warm.

SERVES: 4

RECIPE: HOLIDAY FUN!