

XCentric Ideas

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Cinderella

Remember how her fairy godmother turned an ordinary pumpkin into a gorgeous coach?

Pumpkin, butternut...

From ordinary vegetable to lip-smacking dish!



Recipes & photos from Internet, magazines & recipe books

Decor Pumpkin



www.recipetips.com

Pumpkin & Fresh Flower Candle Holder

With a sharp knife, cut the top off a pumpkin. Take out all the seeds. Place a can inside the pumpkin and place the candle on top of the can. This will create stability for the candle. Arrange fresh flowers around the candle.

Snack Pumpkin

Pumpkin Smoothie

- 2 Scoops vanilla ice cream
- Dash cold milk
- 3 Cubes soft, cooked butternut
(allow to cool)
- 2 Pinches ground cinnamon
- Fresh orange juice to taste



www.fullofveggies.blogspot.com

Blend all the ingredients together.

Roasted Pumpkin Seeds

- 1 1/2 Cups raw whole pumpkin seeds
- 2 Tsp butter, melted
- 1 Pinch salt



www.southernfood.about.com

Preheat oven to 150 degrees C.

Toss seeds in a bowl with the melted butter and salt.

Spread the seeds in a single layer on a baking sheet and bake for about 45 minutes or until golden brown. Stir occasionally.

Tea-Time Pumpkin

Pumpkin drop scones

- | 50g Pumpkin purée
- | 1 Whole free-range egg
- | 2 Free-range egg yolks
- | 50g Self-raising flour
- | 1 Tsp cinnamon
- | 50ml Condensed milk
- | 200g Greek yoghurt, to serve
- | 1 Vanilla pod, seeds only (discard the pod)



- | Preheat the oven to 200C.
- | Grease a baking sheet and preheat in the oven.
- | Place all the ingredients into a food processor and blend together.
- | Place spoonfuls of the mixture onto the preheated baking sheet, then flatten them out by lightly pressing down on them with a spatula.
- | Transfer to the oven for 12 minutes, until the scones are risen and golden.
- | To serve, transfer to a serving plate and place the Greek yoghurt in a serving bowl on the side.

Curry Pumpkin

Pumpkin Curry

- ! 1/2kg Diced butternut/pumpkin
- ! 1 Finely chopped onion
- ! 1 Finely chopped tomato
- ! 1/2 Tsp mustard seeds
- ! 1/4 Tsp turmeric
- ! 4 Tbsp oil
- ! 400ml Coconut cream
- ! 200ml Water
- ! Salt to taste
- ! Coriander leaves for garnish



www.foodchannel.com

- ! Heat oil and cook mustard seeds until they burst.
- ! Add chopped onion and fry until tender.
- ! Add chopped tomato and turmeric, cook briefly (approx 2 mins).
- ! Put in the diced pumpkin, salt and water.
- ! Stir well to coat the pumpkin.
- ! Add coconut cream.
- ! Cover and cook until pumpkin is soft - this depends on how small or large you dice.
- ! Garnish with chopped coriander.

Pumpkin Au Gratin Pie

- 1 Medium pumpkin
- 3 Large tomatoes, skinned
- Salt and pepper
- Grated cheese
- Breadcrumbs
- Margarine



Peel and dry pumpkin and cut into 2.5cm pieces. Grease a pie dish and place pumpkin pieces on bottom. Chop tomatoes and cook to puree, seasoning with salt and pepper. Pour over pumpkin. Top with equal parts grated cheese and breadcrumbs, dot with margarine. Bake at 200 C for 45 minutes or till pumpkin is done.

Pumpkin, Feta & Spinach Salad

- 150 to 200g Roasted pumpkin (room temperature)
- 50g Toasted (dry-fried) pine nuts
- 50g Feta
- Fresh oregano (chopped)
- Baby spinach
- Olive oil
- Lemon juice
- Salt and pepper



Place the spinach, pine nuts, pumpkin, feta and oregano in a large mixing bowl. Dress the salad with salt, pepper, lemon juice and olive oil. Toss and serve on a large salad plate or bowl.

Dessert Pumpkin

Butternut Pie

- 2 Cups cooked mashed butternut
- 3 Eggs, beaten
- 3/4 Cup sugar
- 1/2 Cup milk
- 1/3 Cup butter, melted
- 2 Tsp flaked coconut
- 1/2 Tsp ground ginger
- 1/2 Tsp coconut flavoring



Combine all ingredients, mixing well. Pour into lightly greased pie dish. Bake at 175 oC for 1 hour or until set. Sift lightly with castor sugar.

Pumpkin Fritters

- 2 Cups cooked pumpkin/butternut
- 1/2 Cup flour
- 1 Tsp baking powder
- 2 Eggs
- Pinch salt
- If the mixture is too stiff, add a little milk.



www.funkymunky.co.za

Mix all the ingredients together. Fry spoonfuls of the mixture in a little oil in a heavy based frying pan. Drain on paper towel then sprinkle with cinnamon sugar. Serve hot with lemon slices (optional).

Party Pumpkin



www.webgardenguide.com

Pumpkin Pie Cocktail

2 parts Absolut Vanilla vodka
1 part Pumpkin Schnapps
Splash of cream
Sprinkle with nutmeg

Shake all the ingredients in a cocktail shaker with ice.
Strain into a martini glass. Garnish with nutmeg and
cherry.