



fresh produce



• seafood



• gourmet



## Caramel Pumpkin Dessert (Danhobak Mattang)

Serves: 2

prep/cooking time 30mins

### Ingredients

- 1 small Korean pumpkin, seeded, steamed and cut into cubes
- 1 cup water
- 4 tbsp sugar
- 3 tbsp honey (increase for added sweetness)
- Nuts (optional)

### Preparation

1. In a pan with low heat, put water, honey and sugar. Bring it into a slow simmer and stir constantly.
  2. Put the cut pumpkin in the pan (skin side down) so the caramel sauce sticks to the skin.
  3. Cover pan and let it cook for 30 seconds. Top with your favourite nuts and serve.
- \* Eating pumpkin with skin helps to hold its shape when cooking.