

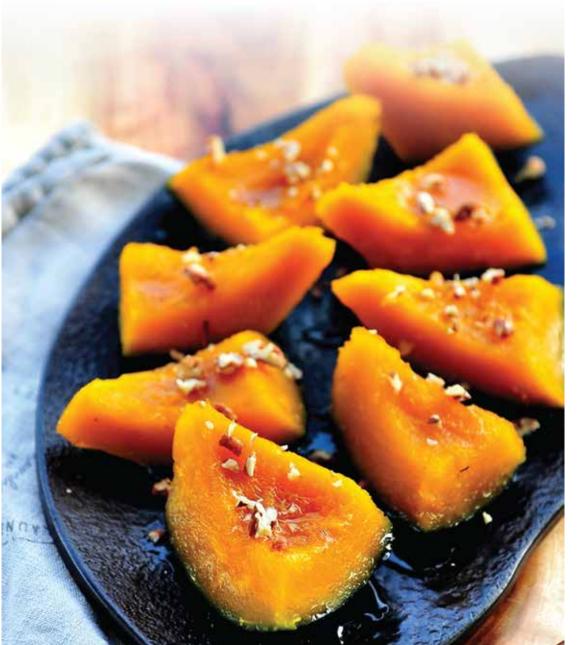




gourmet

fresh produce

seafood



Caramel Pumpkin Dessert (Danhobak Mattang)

Serves: 2

prep/cooking time 30mins

- 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.