

ROASTED PUMPKIN WITH SUGAR CANE MOLASSES



Ingredients (serves 4 people):

- ½ pumpkin sliced in shell
- Olive oil to taste
- Salt to taste
- Black pepper to taste
- Sugar cane molasses to taste

Preparation:

1. Preheat the oven to 180° C.
2. Cut the pumpkin into canoe-shaped slices 1 finger thick.
3. Transfer to a baking sheet.
4. Season with salt and black pepper to taste and sprinkle with olive oil.
5. Bake until soft and golden for about 25 minutes.
6. Turn off the heat, remove and serve with sugar cane molasses to taste.