



Pumpkin Hotcakes

Season: Winter

Serves: makes 16

Recipe source: Stephanie Alexander's *Kitchen Garden Companion Cooking*

Fresh from the garden: pumpkin, eggs

Equipment:	Ingredients:
<ul style="list-style-type: none">• Steamer• Food processor• Sharp knife• Chopping board• 2 medium sized bowls• Wooden spoon• Large frypan• Egg flip• Whisk• Small bowl	<ul style="list-style-type: none">• 300 g peeled and seeded pumpkin, cut into 1 cm thick slices• 1/2 cup buttermilk• 30 g butter melted• 1 free range egg• 115 g plain flour• 1/2 tsp. Bicarbonate of soda• 1/4 tsp. Salt• vegetable oil, for pan frying

What to do:

1. Steam pumpkin for 10 minutes, or until tender.
2. Process pumpkin in a food processor (or mash with a fork) to a smooth puree.
3. Tip puree into a mixing bowl, stir in buttermilk and butter. Whisk in egg.
4. Sift flour, bicarbonate of soda, and salt into another bowl. Gradually whisk flour mixture into pumpkin mixture.
5. Fry in vegetable oil tablespoons of mixture. Cook for approx. 3 minutes each side; little bubbles will form on the top. Add a little more oil if necessary.
6. Serve the hotcakes warm.

Notes: Keep hotcakes warm in a very low oven (100°C) in oven proof serving dish.