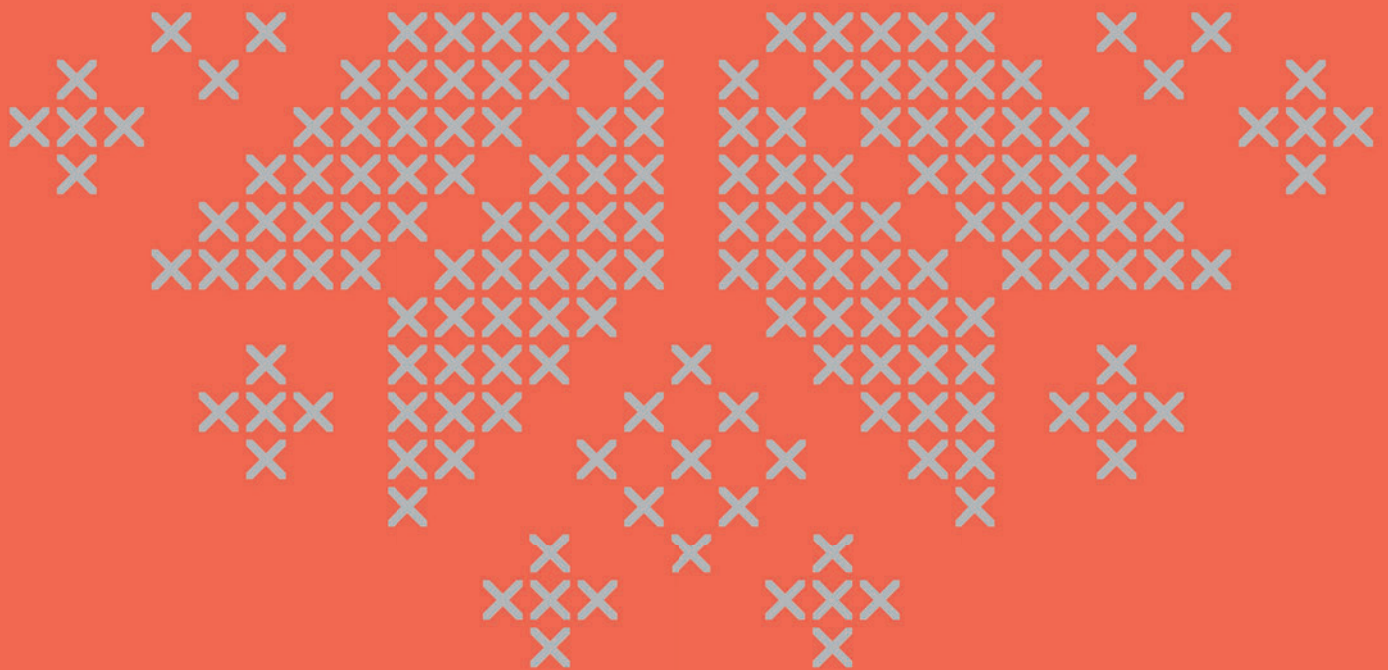


Louise Franc



# WINTER



WARM RECIPES FOR COLD NIGHTS



# MAPLE-ROASTED PUMPKIN



## SERVES 4

60 ml (2 fl oz/¼ cup) olive oil  
1 butternut pumpkin (squash)  
60 ml (2 fl oz/¼ cup) maple syrup  
50 g (1¾ oz/½ cup) pecans, chopped

Preheat the oven to 160°C/320°F (fan-forced). Pour half the olive oil into a roasting tin and place it in the oven to heat up.

Peel the pumpkin and slice into rounds, 2 cm (¾ inch) thick. Cut the slices in half and remove the seeds and stringy flesh.

Remove the roasting tin from the oven and carefully add the pumpkin in a single layer. Season with salt and freshly ground black pepper and return to the oven for 10–15 minutes, turning occasionally.

Meanwhile, combine the remaining olive oil and the maple syrup in a small screw-top jar. Season with salt and freshly ground black pepper and add the chopped pecans. Pop the lid on and give the jar a good shake.

Pour the dressing over the pumpkin and roast for a further 10–15 minutes, turning occasionally to stop the dressing sticking to the base of the tin, until the pumpkin is soft and cooked through and the pecans are caramelised.

Transfer to a serving dish and serve immediately.