

# ISIJINGI PUMPKIN PUDDING

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SERVES 6

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COOK TIME: 5 HRS

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## INGREDIENTS

400 g pumpkin or butternut, peeled  
and cubed

120 g maize meal

1 T butter

½ t ground cinnamon

1 cup cream

150 g sugar or honey (if the pumpkin  
is sweet, leave out the sugar)

## METHOD

Boil the pumpkin in enough water to cover it until soft enough to mash. Strain, reserving the water.

Purée the pumpkin in a blender, gradually adding the reserved cooking water.

Bring the purée to a boil in a saucepan over a medium heat, then whisk in the maize meal. Add the butter and cinnamon, and slowly stir in the cream. Add the sugar and cook for 15 minutes, or until cooked to your liking.

Divide between ramekins and garnish with fresh mixed berries. You could also add a sprig of mint for colour.



