

PUMPKIN AND COCONUT PUDDING

Ingredients

¼ pumpkin, cleaned and diced small

6 eggs

½ tsp vanilla paste

2 x 400g tin coconut cream

8 tbs sugar

Zest and juice of 1 lemon or lime if available

Cook pumpkin in microwave till soft enough to mash.

Mash pumpkin with a fork.

Pre heat oven to 170c.

Crack eggs in a large bowl and whisk till frothy.

Stir in vanilla and lemon or lime.

Gradually add the sugar, then the coconut cream, whisking continuously.

Fold in mashed pumpkin.

Lightly grease an oven dish with oil spray.

Pour mix into tray and cook for 30mins till just set.

Cool and serve.