

Thai Coconut Pumpkin

Ingredients:

Half a small pumpkin cleaned and sliced

150ml coconut cream

2 eggs

50g rice flour

1 tea spoon turmeric

1 pinch salt

2 table spoons shredded coconut

¼ teaspoon chilli flakes

Sunflower oil for frying



What to do:

- 1) Prepare pumpkin and set aside in large bowl.
- 2) Whisk coconut cream and eggs together.
- 3) Add turmeric, salt and chilli.
- 4) Stir in shredded coconut.
- 5) In a wide based pan heat oil for frying.
- 6) Toss pumpkin through coconut batter.
- 7) Fry pumpkin pieces in oil turning once till golden brown and pumpkin is tender.
- 8) Rest on paper towel before serving.

