



# Pumpkin from the Feuerring

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## INGREDIENTS

20 g beechnuts  
10 g ghee  
30 g white sugar  
1 pinch of coarse salt  
Pumpkin seed oil  
Sour cream

## PREPARATION

Place the pumpkin next to the fire or embers and leave to cook for about 3 hours. Move and check it every now and then. Roast the beechnuts with the ghee on the Feuerring. Sprinkle white sugar over the top - keep the mixture moving. Add 1 pinch of coarse salt. Keep everything moving until it has caramelised. Place the caramelised nuts on baking paper and leave to cool.

Remove the pumpkin from the fire and cut it open. Pour the pumpkin seed oil and the sour cream in a circular motion over the cut open pumpkin and sprinkle the slightly chopped beechnuts over the top.



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