

Braised Five-Spice Pumpkin Recipe

Ingredients:

50 g shallots, peeled and sliced
15 g ginger, peeled and sliced
3 tablespoons vegetable oil
150 ml vegetable or chicken stock
600 g pumpkin, peeled and cubed
1 screwpine (pandan) leaf, knotted
1 turmeric leaf, sliced
3 kaffir lime leaves, bruised
1 stalk lemon grass, bruised and knotted
10 bird's eye chilies, seeded if desired
350 ml coconut milk
10 g lemon basil, sliced
75 g scallions, sliced
Salt to taste

Method:

Combine shallots and ginger in a stone mortar and grind into a very fine paste. Heat oil in a saucepan. Add paste and 3 tablespoons of stock and sauté over medium heat until fragrant. Add pumpkin cubes and stir until they are evenly coated with spice paste. Add all remaining ingredients, except lemon basil, scallions and salt.

Bring to the boil, reduce heat and simmer until pumpkin is almost soft. Add lemon basil and scallions and simmer 2 minutes more. Season to taste with salt, then dish out and serve.