

**Miele**

# Roasted pumpkin with verjuice

By Maggie Beer

**10 minutes**

Prep time

**45-50 minutes**

Cooking time

**5 Servings**

Serves



## INGREDIENTS

1kg ripe Jap pumpkin, skin on  
60ml Extra-Virgin olive oil  
¼ cup fresh rosemary, stripped  
60ml verjuice  
¼ cup rosemary, stripped, roughly chopped  
Sea salt and fresh cracked black pepper to taste

## METHOD

Pre-heat oven on Moisture Plus 200°C with 1 burst of steam. Follow the prompts for using Moisture Plus.

Cut the pumpkin into quarters (lengthways) scoop out the seeds, then cut each quarter of the pumpkin into pieces about 4.5 cm wide. Place the pumpkin onto a paper lined baking tray, ensure not to over crowd the tray with pumpkin, pour over the olive oil, sprinkle over the rosemary, sea salt, toss through so that all the pumpkin is coated well.

Place into oven on shelf position 2 and roast for 40 minutes, releasing the bursts of steam immediately. Roast for 40 minutes.

When the pumpkin is browned and beginning to soften, remove from the oven and drizzle with verjuice, activate the Crisp function and return to the oven for a further 5-10 minutes until most of the verjuice has been reduced down to a glaze.

Serve warm.