

## Spiced baked pumpkin salad

Ingredients	Equipment
<ul style="list-style-type: none"><li>• 1 garlic clove, finely chopped</li><li>• 1 teaspoon ground cumin</li><li>• 2 small red chillies, finely chopped, plus extra to garnish</li><li>• 1/3 cup rice wine vinegar</li><li>• 1 tablespoon brown sugar</li><li>• 2 tablespoons kecap manis</li><li>• 1/4 cup olive oil, plus extra to brush</li><li>• 1 tablespoon sesame oil</li><li>• 1/2 Jap pumpkin, seeds removed and cut into wedges</li><li>• 2 cups coriander leaves</li><li>• Fried Asian shallots, to serve</li></ul>	<ul style="list-style-type: none"><li>• Metric spoon &amp; cup measures</li><li>• Sharp knife</li><li>• chopping board</li><li>• baking trays</li></ul>
<ol style="list-style-type: none"><li>1. Preheat oven to 180C. Place garlic, cumin, chillies, vinegar and sugar in a saucepan. Bring to the boil, then reduce heat and simmer for 1 minute. Place in a bowl with the kecap manis, olive oil and sesame oil.</li><li>2. Lay the pumpkin wedges on a large, lined baking tray. Brush with a little olive oil and season. Roast for 10 minutes until almost tender. Remove and brush with half the marinade.</li><li>3. Heat a char-grill over high heat and grill the pumpkin for 2-3 minutes, each side, until lightly charred and tender. Place on a serving platter and drizzle with the remaining kecap manis marinade.</li><li>4. Garnish with coriander, crispy shallots and extra chilli.</li></ol>	