Roast Pumpkin Curry

Recipe Source: Mellissa Kirk

**Equipment:**
- Chopping Board
- Knife
- Roasting Tray

**Ingredients:**
- 1 tbsp. of olive oil
- Pumpkin 1 kg
- Coconut Cream
- 1 sml tin bamboo shoots
- 1 sml tin of water chestnuts
- 2 / 3 Tbsp. of Red curry paste

**Method:**

Cut pumpkin into large squares removing skin and seeds. Toss pumpkin in oil and roast at 180deg until pumpkin is soft.

In frying pan add Red curry paste (amount depends on your taste) and lightly fry until aromatic add coconut cream, bamboo shoots and water chestnuts and sauté on low for 20 minutes.

Add roast pumpkin and lightly toss (gently so you don’t squish the pumpkin) until warmed through.

Serve with Rice and Roti