

Roasted Tandoori Pumpkin

Ingredients:

6 Tbsp vegetable oil
2 teaspoon ground coriander
2 teaspoon ground cumin
2 teaspoon ground turmeric
2 teaspoon Kashmiri chili powder
2 Tbsp garam masala
2 Tbsp sweet (not hot) paprika
2 cup plain yogurt (can sub buttermilk)
4 Tbsp lemon juice
8 minced garlic cloves
4 Tbsp minced fresh ginger
2 teaspoon salt
750g, cleaned, and trimmed pumpkin, cut into large chunks

Method:

1. Preheat the oven to 200C, fan on.
2. Heat the oil in a small pan over medium heat, then cook the coriander, cumin, turmeric, cayenne, garam masala and paprika, stirring often, until fragrant (approximately 2-3 minutes). Let cool.
3. Mix the spice mixture into the yogurt, add lemon juice, garlic, salt, ginger and stir till combined.
4. Coat the pumpkin pieces with the marinade, and place in a large roasting dish
5. Roast in the hot oven till cooked through and slightly charred. Don't overcrowd the roasting tray and turn once during cooking.

THE
COOKERY

by The Secret Jozi Chef

The Colony Shopping Centre, 345 Jan Smuts Avenue, Craighall, 2024.

www.facebook.com/secretjozichef