

Thai Style Pumpkin Rosti

Season: Any

Type: Thai snack

Difficulty: 

Serves: 6

Fresh from the garden: Pumpkin, garlic, chilli

| Equipment: | Ingredients: |
|------------------------|--------------------------------------|
| Chopping board and mat | ½ medium Pumpkin |
| Knife | 2 Tbsp flour |
| Peeler | ½ tsp cardamom |
| Large mixing bowl | ¼ tsp cumin |
| Large frying pan | ¼ tsp coriander seed |
| Spatula | pepper |
| Measuring spoons | ½ tsp white granulated sugar |
| Tongs | juice of 1 lime |
| Paper towel | 1 Garlic clove (chopped) |
| plate | 1 Tbsp Fish sauce |
| | 4 Birds eye chillies (2 Red 2 green) |

Method:

- Peel, core and chop the pumpkin into large chunks.
- Coarsely grate the pumpkin.
- De-seed and chop the chillies and gently mix all ingredients together.
- Press into patties and shallow fry