



COOKING PASSION SINCE 1877

Pumpkin bread with red pepper cream



Serves: 1 loaf

INGREDIENTS

For the loaf:

600 g Hokkaido pumpkin
2 tbsp olive oil
2 tsp sea salt
1 pinch of dried chilli
400 g **wheat flour**
1 tbsp sugar
1 pack of yeast

For the dip:

2 red peppers
1–2 garlic cloves
Sea salt
Chilli powder
Some chopped thyme and rosemary
1 tbsp olive oil
100 g **blanched almonds**
3 sun-dried tomatoes
1 tbsp **almond, cashew or peanut butter**
Lime juice

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Halve the pumpkin, clean the seeds and put them to one side. Coarsely cube the pumpkin flesh.

Add one tablespoon of oil to a baking dish, spread out the pumpkin in the baking dish and cook it in the oven at 180 degrees on the CircoTherm® hot air setting for 30 minutes. Mix the pumpkin seeds with the rest of the oil and a pinch of sea salt and transfer to an ovenproof dish. Place in the oven about six minutes before the end of the cooking time and roast them. Remove the pumpkin and pumpkin seeds from the oven. Purée the pumpkin flesh. Leave both to cool slightly.

Select dough proving level 1 on the oven for the pre-ferment; fill the water tank with cold water. Mix the flour, sugar, salt and dry yeast in a bowl and knead with the pumpkin purée to form an elastic dough.

Place the dough in the warm oven and leave to prove for 30 minutes.

Shape the dough into a loaf, place it on a baking sheet lined with baking parchment (the NEFF baking stone is even better) and wrap baking twine around it several times (like wrapping a gift). Leave to prove covered for another 30 minutes. It will start to look a bit like a pumpkin due to all the twine.

Brush the loaf with water and sprinkle the roasted pumpkin seeds on the top. Bake the loaf on the bread-baking function at 220°C for about 35 minutes. Remove from the oven and leave to cool. Wash the peppers and garlic. Dice and mix them in a baking dish with oil, sea salt, chilli, chopped herbs and almonds. Roast everything in the oven at 180°C on the hot-air setting for about 15 minutes. Remove and purée with the rest of the ingredients in a mixer. Season again to taste. Leave the pepper cream to cool and serve with the pumpkin bread.