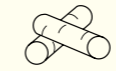




SMASHING PUMPKIN

ASIAN STYLE



Log cabin, lean-to,
or hunter's fire



6-8



Rotisserie (or 1 skewer
of about 3 feet / 1m and
2 Y-shaped sticks), mortar

SERVES 4

- 1 Hokkaido pumpkin
- 1 red chili
- 1 tsp. coriander seeds
- 1 small tuber of ginger
- 1 stalk of lemongrass, ripped into pieces
- 2 cloves of garlic
- 1 tbsp. sesame oil
- 1 tsp. brown sugar
- juice of 1 lime
- 1 handful of cilantro
- 1 handful of edible flowers, such as marigold or nasturtium
- salt
- olive oil

Light the fire and let it burn to embers.

Place the pumpkin on a skewer or rotisserie and bake it over the embers until completely tender and almost falling apart, about 1 hour. Be sure to turn it almost constantly so that the outside becomes golden and crisp without burning.

Meanwhile, grind together the chili, coriander seeds, ginger, lemongrass, and garlic in a mortar. Add the sesame oil, brown sugar, and lime juice, and stir until you have a coarse marinade.

Gently split the hot pumpkin and remove the kernels. Break the pumpkin into coarse pieces and pour the marinade over them. Sprinkle with cilantro and edible flowers.

Give the salad a good sprinkle of salt and a small drizzle of olive oil, and serve immediately.