



Greedy Cinderella



Pumpkin Sauce

Ingredients:

- 🍷 1 small pumpkin or squash
- 🍷 1/4 of the pumpkin's weight in sugar
- 🍷 2 tablespoons tahini
- 🍷 1/2 teaspoon allspice
- 🍷 1/2 teaspoon ground cinnamon
- 🍷 1/4 teaspoon ground cloves
- 🍷 1/4 teaspoon ground ginger
- 🍷 Water (if needed)

Pancake Batter

Ingredients:

- 🍷 100g plain flour
- 🍷 2 Large eggs
- 🍷 300ml milk
- 🍷 1 tbsps sunflower or vegetable oil
- 🍷 Pinch of salt
- 🍷 Clotted cream (for topping)
- 🍷 Chopped walnuts (for garnish)

Pumpkin Sauce Method

1. Peel the pumpkin, remove the seeds, and dice it into small pieces.
2. Wash the chopped pumpkin and place it in a pot.
3. Add sugar to the pot (approximately 1/4 of the pumpkin's weight). Allow the pumpkin to release its natural juices for about an hour. If you're in a hurry, you can add a small amount of water to the pot.
4. Cook the pumpkin over medium heat until it becomes soft and tender.
5. Once the pumpkin is soft, add the allspice, ground cinnamon, ground cloves, and ground ginger. Stir well.
6. Use a blender to puree the mixture until smooth. Let the pureed pumpkin mixture cool down slightly.
7. Add 2 tablespoons tahini. Stir well.
8. You can serve the pumpkin sauce over pancakes or store any excess in a jar in the refrigerator. Reheat it whenever you want to use it.

Pancake Batter Method

1. In a bowl, combine the plain flour, large eggs, milk, sunflower or vegetable oil, and a pinch of salt. Whisk the ingredients together until you have a smooth batter. Let the batter rest for 30 minutes if time allows, or you can start cooking immediately.
2. Heat a medium frying pan or crêpe pan over medium heat. Lightly grease it with a little extra oil.
3. Pour a ladleful of the pancake batter into the heated pan, swirling it around to create a thin, even layer. Cook for about 1 minute on each side until the pancakes are golden brown. Keep the cooked pancakes warm in a low oven as you continue cooking the rest.
4. To serve, spread a generous amount of clotted cream on top of each pancake. Spoon warm pumpkin sauce over the clotted cream, and sprinkle with chopped walnuts. Enjoy your delicious Greedy Cinderella.