

Beckett's Farm

STARTERS

Fried Pumpkin



2 lbs pumpkin flesh cut into chunks



50 gm. butter



Salt and pepper

50 gm. Plain flour

Method

1. Place the pumpkin chunks in a large mixing bowl and season with salt and pepper. Add the flour and stir to coat pumpkin
2. Melt the butter in a large frying pan over medium heat.
3. Add pumpkin and cook, turning frequently, until golden brown and tender
4. When cooked through serve with salad garnish

Note : inclusion of the small Beckett logo indicates that the ingredient can be purchased in Becketts Farm Shop.



