

HAPPY SERENDIPITY RECIPE



PUMPKIN KNOTS WITH PARMESAN
AND HERBS

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- 125 ml lukewarm water
- 1 teaspoon yeast
- 1 tablespoon honey
- 70 gr pumpkin puree
- a small onion
- 3 tablespoons olive oil
- salt and pepper
- 260 gr flour
- handful of herbs (i used oregano)
- as much parmesan as you like

makes approximately 20 knots, takes 15 minutes to prepare.

1. preheat oven to 200° C
2. mix water with yeast and honey - let it rest for some minutes
3. combine flour with herbs, parmesan, salt, pepper and chopped onion
4. add yeast, olive oil, pumpkin and knead the dough until it's smooth
5. let dough rise for some hours
6. knead the dough again, cut out little pieces, form long strips and tie a knot
7. place on baking form, sprinkle with olive oil, herbs and parmesan cheese.
8. bake for 15 - 20 minutes and enjoy with an ice cold glass of chardonnay!!

guten appetit!