



Pumpkin Hummus with Toasted Pumpkin Seeds and Chips

Season: Autumn

Serves: 30 tastes in the classroom or 6 at home

Hummus means ‘chickpea’ in Arabic. Many countries make their own versions of hummus. The one thing that they all have in common is that they’re all made from chickpeas. This recipe uses the whole pumpkin – skin, seeds and flesh – to create a hummus with a subtle sweetness, golden colour and crispy, crunchy topping.

Note: This recipe uses raw pumpkin seeds. If possible, leave the pumpkin seeds to dry out overnight. This will give more crunch to your cooked seeds. To ensure that the pumpkin skin chips are crispy, try to remove the skin from the pumpkin with as little flesh attached as possible. A vegetable peeler does a great job of this!

EQUIPMENT:

metric measuring scales, cups and spoons
tea towel
chopping board
cook’s knife
vegetable peeler
colander
citrus juicer
2 baking trays
baking paper
medium bowl
potato masher/fork
small frying pan
wooden spoon
mortar and pestle
food processor
spatula
clean/dry tea towel
small bowl
serving dish

INGREDIENTS:

For the pumpkin hummus:

500 g pumpkin, chopped into chunks, skin and seeds removed and reserved separately
2 tsp cumin seeds
120 g dried chickpeas, soaked overnight, cooked and liquid reserved (or 2 tins of chickpeas, washed and drained)
½ tsp salt
½ tsp black pepper
¼ cup olive oil, plus extra for drizzling
2 cloves of garlic, peeled and finely chopped
juice of a lemon
1 handful of parsley as a garnish
½ tsp smoked paprika (optional)

For the toasted pumpkin seeds and chips:

½ cup pumpkin seeds, from raw pumpkin
reserved pumpkin skin, chopped into 1 cm pieces
½ teaspoon smoked paprika, plus a little extra for garnishing
½ teaspoon salt
1 tsp olive oil

WHAT TO DO:

1. Preheat the oven to 190°C.
2. Prepare all the ingredients based on the instructions in the ingredients list.

To make the pumpkin hummus:

1. Roast chunks of pumpkin with a little olive oil until soft, about 25 minutes. Remove from the baking tray and mash in the medium bowl.
2. Roast the cumin seeds in the small frying pan over a low heat, until aromatic.



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3. Grind the toasted cumin seeds in the mortar and pestle.
4. Add the chickpeas, cumin, salt and pepper to the food processor. Process for 30 seconds, then add the olive oil, garlic and lemon.
5. Add the mashed pumpkin, a little cooking water or olive oil if needed and blend again to make a soft puree.
6. Taste to check for seasoning.

To make the toasted pumpkin seeds and chips:

1. Turn the oven down to 160°C.
2. Remove any flesh and fibre from the pumpkin seeds, wash and dry thoroughly using a clean tea towel.
3. Combine the pumpkin seeds and skin with the smoked paprika, salt and olive oil in the small bowl. Mix until they are well-coated.
4. Spread the seeds and skin chips over the prepared baking tray, making sure they're not touching each other.
5. Bake for 10 minutes, remove and give the seeds and pumpkin skin chips a little turn using a spatula. Return to the oven for another 5 minutes, until lightly browned, and taste for a good crunch. If not crunchy, return to the oven for a further 5 minutes.
6. Remove from the oven and allow the seeds to cool.

To assemble the dish:

1. Spoon the pumpkin hummus onto serving plates.
2. Garnish with some torn parsley and smoked paprika, and drizzle over with a little extra olive oil.
3. Sprinkle with the toasted pumpkin seeds and chips before serving.

