



Pumpkin poffertjes

Ingredients:

Quantity: (4 persons appetizer)

- 70 g pumpkin.
- 1 egg
- 20 g grated cheese.
- Salt and pepper
- 1 teaspoon curry powder.
- 100 g self-rising flour.
- 100 ml milk

You need:

- Poffertjespan

Preparation:

1. Clean the pumpkin. Cut finely. Cook in 20 min. Drain and mash into a fine puree.
2. Mix with the eggs and cheese.
3. Season to taste with pepper, salt and curry powder.
4. Stir in the flour.
5. Beat with the milk to a running batter.
6. Bake the poffertjes in 4 min. until done. Turn halfway through.
7. Serve with sage butter:
8. Soften the butter
9. Cut fresh sage into small pieces
10. Add some salt
11. Mix butter and sage and let it stiffen up again

