

Spiced Pumpkin Bellini

Ingredients

250g peeled pumpkin, cut into 1cm cubes
50g honey
1 star anise
1 tsp ground ginger
1.5 tsp ground cinnamon
1 cardamom, crushes
Half nutmeg, grated
40ml apple cider vinegar
200g caster sugar
Prosecco



(This makes enough for about 10 Bellinis!)

Method

To make the pumpkin shrub, place the pumpkin, honey, star anise, nutmeg, ginger and cinnamon in a roasting tin and cover with foil. Cook on 160C for about an hour. Once roasted and soft, remove the star anise and cardamom pod and place in a blender (including any juices). Add the sugar and vinegar and blend. Pass through a fine sieve. This is your pumpkin shrub made - refrigerate until required. This will last for up to 4 weeks in the refrigerator.

To Serve:

Measure 20ml of the pumpkin shrub into a champagne flute. Top up with around 100ml of Prosecco and give it a gentle stir. Sit back and enjoy!

