**BBQ PUMPKIN SALAD**

**1 PUMPKIN WEDGE**

**20 G GOAT CHEESE GRATED (freeze before)**

**30 G MINT CHIMICHURRI**

**5 G PEPITAS DUKKAH**

**10 G CRAB CLAW**

**5 G EVO**

**PUMPKIN**

**1 whole Japanese pumpkin**

**100 g olive oil**

**20 g garlic chopped**

**5 g dried oregano**

**5 g rosemary finely chopped**

**Salt & pepper to taste**

* Cut the pumpkin into wedges ( 1/8 wedge)
* Marinade the pumpkin with all the other ingredient
* BBQ the pumpkin wedge on both side
* Place in a tray with the excess marinade. Cover with foil and bake in a 180 degrees oven until the pumpkin is just cooked
* Let cool down in the tray
* Reserve for service

**MINT CHIMICHURRI**

**250 g olive oil**

**1 lemon zest**

**80 g sherry vinegar**

**80 g chopped mint**

**15 g chopped parsley**

**15 g chopped coriander**

**25 g garlic cloves thinly chopped**

**50 g diced shallot or red onion**

**15 g bird eye chili deseeded and chopped**

**50 g roasted pepitas roughly chopped**

**5 g sugar**

**4 g dried oregano**

**3 g chili flakes**

**6 g salt**

**6 g Black pepper**

**PEPITAS DUKKAH**

**400 g pumpkin seed toasted and roughly chopped**

**160 g white sesame seed toasted**

**60 g coriander seed toasted**

**80 g cumin seed toasted**

**20 g black pepper**

**20 g salt**

**20 g dried oregano**

* In a mortar, crush the cumin, pepper, coriander and salt
* Add in the sesame seed and oregano. Crush it lightly
* Add the pumpkin seed
* Check seasoning