

Calabaza Endulzada

Made with Fairytale Pumpkins



4 Servings



40 Minutes

INGREDIENTS

- 1 Fairytale Pumpkin
- 2 Cinnamon Sticks
- 1 Whole star Anise
- 1 Large Pinch Cardamom
- 3 Whole Cloves
- 3 Whole Allspice
- Orange Peel
- 1 Pinch Salt
- 1 Cone of Piloncillo
- 2 Cups Water
- 1 Can Unsweetened Evaporated Milk
- or
- Vanilla Ice Cream

DIRECTIONS

1. Cut Fairytale Pumpkin in half. Scoop out the seeds and fibers. Slice pumpkin into wedges then cut into 1-2" cubes
2. Pour Water into a pot and add spices. Cut Piloncillo in half add to the pot (Can substitute $\frac{2}{3}$ C Brown Sugar or 1.5 Tbsp of Molasses)
3. Gently place the Pumpkin slices into the pot. Place the first layer flesh face down and top layer flesh side up.
4. Cook at Medium-Low heat and simmer. Carefully flip the top layer of pumpkin slices part way through to make sure the full cube absorbs the flavor. Cook until the pumpkin is tender.
5. Carefully remove the pumpkin from the pot and allow to cool.
6. Continue to cook the liquid in the pot until it reaches a syrup like consistency. Remove from heat and allow it to cool. Once cool, strain the syrup.
7. Once the pumpkin is cool or slightly warm, serve by placing it into a bowl, pour some of the prepared syrup over it. You can also add condensed milk or vanilla ice cream.