

More than 1 hour

Serves 4-6

Share

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

Labneh:

- 1 tub (1kg) plain double-cream yoghurt
- Pinch of salt
- 2 tsp (10ml) sumac (optional)
- Handful each parsley and coriander, chopped
- Juice (60ml) and grated peel of 2 limes
- 1 red chilli, seeded and finely chopped

Pumpkin:

- $\frac{2}{3}$ cup (160ml) citrus or mandarin marmalade ([click here for recipe](#))
- 8 sprigs fresh thyme
- 4 cloves garlic, finely chopped
- 2 green chillies, seeded and finely chopped
- 1 onion, chopped
- 1 Tbsp (15ml) cumin seeds
- 1 tsp (5ml) smoked paprika
- Glug olive oil
- 1 medium-sized pumpkin (about 1kg), sliced into wedges
- Salt and milled pepper
- Toasted pumpkin seeds, for serving

Method

1. Combine labneh ingredients and stir until well combined.
2. Line a bowl with muslin cloth and spoon mixture into the centre.
3. Bring edges of cloth together and secure with string.
4. Place bag in a colander over a bowl.

5. Leave in fridge to strain overnight.
6. Preheat oven to 180°C.
7. Combine citrus or mandarin marmalade, thyme, garlic, chilli, cumin seeds, olive oil, season and mix until well combined.
8. Coat pumpkin in marmalade mixture.
9. Spread onion over a base of a lined baking tray and top with pumpkin in a single layer.
10. Roast for 25-30 minutes until golden and sticky, tossing every 10 minutes.
11. Arrange roasted pumpkin on a platter.
12. Remove labneh from cloth, adjust seasoning and dollop over pumpkin.
13. Sprinkle with toasted pumpkin seeds.

[Browse more sides and salads recipes here.](#)