

Less than 45 minutes

Serves 6-8

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Ingredients:

Sauce:

- 1½ cups (300g) sugar
- ¾ cup (180ml) water
- ½ cup (125ml) milk
- 2 sticks cinnamon
- 3 cardamom pods, smashed
- 1 star anise
- 2 tsp (10ml) cornflour

Fritters:

- 3 cups (750ml) cooked and mashed pumpkin
- 2 eggs
- Grated peel of 1 orange
- 2 Tbsp (30ml) honey
- 2 cups (500ml) self-raising flour
- 1 tsp (5ml) ground ginger
- 1 tsp (5ml) ground cinnamon + extra for serving
- ½ tsp (3ml) ground cloves
- ½ tsp (3ml) ground nutmeg
- 3 cups (750ml) canola oil

Method

1. Combine sauce ingredients (excluding cornflour) in a saucepan and simmer for 5 minutes.
2. Mix cornflour with a little water to make a paste and add to sauce.

3. Cook for 3 minutes, or until thick, and keep warm.
4. For fritters, combine pumpkin, eggs, orange peel and honey.
5. Combine remaining ingredients and stir through pumpkin mixture until well-combined.
6. Heat oil in a pot and fry dollops of fritter batter until golden all over.
7. Drain on kitchen paper and submerge in warm sauce for 5 minutes (reserve some sauce for serving). Remove.
8. Serve pumpkin fritters dusted with extra cinnamon and a drizzle of extra sauce.

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