KIKKOMAN

Soy-baked Hokkaido pumpkin with feta cream

Total time **35 mins** **20 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

1	hokkaido pumpkin
1 tbsp	Kikkoman Toasted Sesame Oil
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
200 g	cherry tomatoes
Feta cream:	
200 g	feta of your choice
200 g	sour cream or Greek yogurt
1 tsp	liquid honey
1 bunch	mint
1 bunch	coriander
1 tbsp	sesame seeds

PREPARATION

Step 1

1 hokkaido pumpkin - **1 tbsp** sesame oil - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce
Preheat the oven to 200°C (standard oven).

Wash the hokkaido pumpkin and cut off the top and bottom. Cut it in half, remove the seeds, and then slice it into 1.5 cm thick wedges. Toss the wedges in oil and soy sauce and bake in the oven for 15 minutes on a baking tray lined with parchment paper, or until fully cooked.

Step 2

200 g feta (of your choice) - **200 g** crème fraîche or Greek yogurt - **1 tsp** liquid honey
In the meantime, make the feta cream by mixing all the ingredients together well. Transfer it to a serving dish.

Step 3

200 g cherry tomatoes
Once the squash is ready, place it on top of the feta cream on the serving dish and scatter the halved cherry tomatoes over it.

Step 4

1 bunch mint - **1 bunch** of coriander - **1 tbsp** sesame seeds
Garnish with mint, coriander and sesame seeds, and serve while warm.