

Stewed Pumpkin Flowers (*juriddi m'broro*)



Ingredients for 4:

- *500g pumpkin flowers*
- *1 garlic clove*
- *Chili pepper (according to taste)*
- *3 TBS Classicus EV Olive oil*
- *1 tsp Aurum EV Olive oil for dressing each plate*

- 1. Clean and rinse the pumpkin flowers, without drying them.*
- 2. Brown the garlic clove with a chili pepper.*
- 3. Add the still wet pumpkin flowers*
- 4. Cook them on a low heat for 10-15 minutes, without letting the broth which forms dry up.*
- 5. Add salt to taste, serve and drizzle each plate with the teaspoon of Aurum Olive Oil.*

