



هاسلباك اليقطين بالبندق والعسل Hasselback Pumpkin

60 دقيقة • 4 أشخاص

هاسلباك اليقطين بالبندق والعسل هي وصفة رائعة لوجبة خفيفة أو وجبة رئيسية. تتميز هذه الوصفة بالطعم اللذيذ للعسل والبندق المطبوخ مع اليقطين. يمكنك تحضير هذه الوصفة بسهولة في المنزل. للحصول على المزيد من الوصفات، يرجى زيارة موقعنا الإلكتروني.



الوقت
60 دقيقة

العدد
4 أشخاص

المكونات
50 جرام

الوقت
4-2

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Ingredients

- 1 cup butternut squash
- 10-12 cups water
- 25 cups honey
- 2 cups apple cider vinegar
- 1 cup lemon juice
- 1 cup orange juice
- 1 cup coconut oil
- 65 cups sugar
- 1 cup salt

Method

1. Preheat oven to 180 degrees Celsius. Wash and chop butternut squash.
2. Add water, squash, honey, vinegar, lemon juice, orange juice, coconut oil, and salt to a large pot. Bring to a boil, then reduce heat and simmer for 5-3 hours. Strain the mixture through a fine mesh sieve. Add sugar and stir until dissolved.
3. Pour the mixture into a clean jar. Seal and store in a cool, dark place.
4. Use within 5 days. If you prefer a thicker consistency, you can add more honey.

Used in this recipe



Capilano Pure Honey

Capilano Pure Honey is a natural, unfiltered honey that is perfect for use in your recipes. It is made from a blend of local honey and is known for its smooth, creamy texture and mild flavor.

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