Arnadí pumpkin dessert

Yield: 6 tins

Ingredients

Arnadí

Pumpkin — 3 kg
Lemons (zest only) — 2 pcs
Orange juice — 5 ml
Egg yolks — 3 pcs
Sugar — 300 g
Ground almonds — 250 g
Whole almonds — to taste
Ground cinnamon — 1 tbsp
Pine nuts (optional) — to taste
Sugar (for sprinkling) — to taste
Cinnamon (for sprinkling) — to taste

Steps

1. The day before, roast the pumpkin in the oven at 180 °C for an hour and a half. It is best done slowly, so that it evaporates as much liquid as possible.
2. Peel it, remove the seeds and mash the flesh with a fork until you have a fine, even paste with no lumps. Remove the stringy fibres, put the flesh in a cloth bag and leave it hanging overnight so that it drains by itself.
3. The next day, add the sugar to the flesh and mix very well; you can use a food mill to help.
4. Put the mixture in a pot over a very low heat and stir constantly while you work in the ground cinnamon, the zest of the lemons and the orange juice.
5. Without stopping stirring, add the ground almonds and the previously beaten egg yolks. Mix everything and cook for about 15 minutes.
6. Transfer the mixture to a large earthenware dish, or divide it among small individual earthenware dishes, and shape it into a pyramid with a spatula.
7. Preheat the oven to 180 °C. Meanwhile, decorate the whole surface with pine nuts and whole almonds, raw or lightly browned.
8. Sprinkle the surface with a mixture of sugar and cinnamon.
9. Bake for 5 minutes at 180 °C. Lower the oven to 150 °C and cook for 45 minutes to 1 hour, until it takes on a golden colour. Take it out and let it cool before serving.

Sources

Entraré a la cuina, Arnadí de carabassa (Caroig-Xúquer):
https://caroig-xuquer.com/wp-content/uploads/2024/02/ENTRARE-A-LA-CUINA-con-portadas-PAGINAS-BAJA-coordinadors.pdf