

# Pumpkin Parmesan Bread Rolls



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Makes 4 rolls

Prep time: 15min

Cook time: 30min

Total time: 45min

Difficulty: Basic

Category: Quick breads

This recipe was adapted from The Abel & Cole Cookbook. The original recipe calls for some chopped black olives as well, but I didn't have them on hand. If you have a jar of black olives at your disposal, do try and put some into these rolls. I bet they'll taste great!

## Ingredients

120g pumpkin or squash, grated  
190g all purpose flour  
10g baking powder  
30g + 2 tablespoons grated Parmesan cheese  
1/2 teaspoon salt  
1 tablespoon chopped fresh rosemary  
2 eggs lightly beaten  
1 tablespoon milk

## Directions

Preheat the oven to 190°C. Lightly grease a medium sized baking pan.

In a big bowl, combine grated pumpkin, flour, baking powder, salt, rosemary and 30 grams of Parmesan cheese. Add the eggs and milk and mix with a wooden spoon. The dough will be quite wet and somewhat sticky. If necessary, add some more flour so you can shape the rolls.

Divide the dough into 4 equal portions and transfer each to the baking pan. Lightly flour your hands and shape the dough portions into 4 round patties. Sprinkle then with some flour and the rest of Parmesan cheese.

Bake for 25-30 minutes or until nicely browned. Remove from oven, slightly cool on a wire rack and serve warm.