

EASY SQUEEZY PRIMULA HALLOWEEN RECIPES

This Halloween, Primula has created a selection of devilishly delicious recipes fit for any spookily themed party. Easy squeezezy!

**** High resolution images of each recipe are available for download at**

<http://bit.ly/PrimulaHalloween> **

Spiced Pumpkin Muffins with Primula Creamy Frosting

(Makes 12 muffins)

Ingredients

- 225g Plain Flour
- 1tsp Bicarbonate of Soda
- 1tsp Ground Ginger
- 1tsp Mixed Spice
- 150ml Vegetable Oil
- 150ml Soured Cream
- 225g Caster Sugar
- 2 Large Eggs
- 125g Pureed Pumpkin (either tinned or boiled fresh pumpkin blended until pureed)
- 1 Tube Primula Original
- 400g Icing Sugar
- 1tsp Vanilla Extract



Method

1. Preheat oven to 180°C/gas mark 6. Line a muffin tray with paper cases.
2. Mix the flour, bicarbonate of soda and spices in a bowl. In a jug, measure the oil and add the soured cream, eggs and sugar. Beat until well mixed and creamy.
3. Pour the oil mixture into the dry ingredients and mix gently. Fold through the pumpkin.
4. Spoon the mixture into the paper cases, filling them about $\frac{3}{4}$ full and bake for 25-30 minutes until springy.
5. Leave muffins to cool and prepare the frosting. Beat together the Primula cheese, vanilla and icing sugar until smooth.

6. Pipe the icing mixture onto the muffins and leave to set.
7. For a spooky Halloween touch, colour some fondant icing/marzipan with orange food dye until pumpkin coloured. Roll into walnut sized balls and use the back of a knife to mark lines. Using a writing icing pen, add faces to the pumpkins and position one on top of each of the muffins.

Spooky Cobweb Pizza

(Serves 2-4)

Ingredients

- 1 Large Readymade Pizza Base
- 1tbsp Pizza Sauce
- ½ Tube Primula Original
- 5 or 6 Black Olives



Method

1. Spread tomato pizza sauce over base and bake at 180°C for 10 minutes.
2. Remove from oven and use Primula tube to pipe cobweb pattern on top.
3. Slice black olives and garnish the cobweb with the pieces to look like spiders.
4. Slice and serve.

Primula Pumpkin Soup

(Serves 4-6)

Ingredients

- 50g Butter
- 1 Onion, Chopped
- 1kg Pumpkin/Butternut Squash Deseeded and Diced
- 2 Garlic Cloves, Crushed and Chopped Finely
- 1 Bay Leaf



- 900ml Stock
- 3tbsp Primula Original (plus extra for garnish)

Method

1. Melt butter in a large pan over a medium heat. Add the onion and fry gently until softened. Add the pumpkin/squash and cook for 5 minutes.
2. Add the garlic and bay leaf and pour over the stock.
3. Increase the heat and bring to the boil. Simmer for 10-15 minutes or until the pumpkin is soft.
4. Discard the bay leaf and stir in the Primula. Blend using a hand blender until smooth.
5. Add salt and pepper to taste and ladle into bowls.
6. Serve with a swirl of Primula and some warm crusty bread.