

MINI PUMPKIN PIES

- * 1kg pumpkin
- * 6 eggs
- * 400g feta / danish cheese
- * 4 tbsp grated parmesan
- * 4 tbsp sour cream
- * 2/3 cup red capsicum
- * small tub pitted kalamata olives
- * 4 stalks spring onion
- * 6 sheets of puff pastry



Instead of olives
use chopped spinach
saute'd in 1 tablespoon
of oil .
and 2 onions
finely chopped.

1. Preheat oven to 180°
2. Lay out pastry sheets to thaw
3. Chop pumpkin in to 1cm cubes
4. Wash and chop spring onion and capsicum
5. Cut feta into cubes
6. Place eggs in a large bowl and fork beat, then add parmesan, sour cream, feta, olives, spring onion, capsicum & pumpkin. Mix well,
7. Once pastry has thawed, cut into quarters
8. Gently lay pastry into muffin trays, pushing them into shape
9. Fill each pastry $\frac{3}{4}$ full with mixture.
10. Bake for 20mins until mixture is cooked through or golden brown

TIP: Make sure you move the trays around in the oven so the pastry cooks through.

