Pumpkin and Coconut Crumble

**Ingredients**

2 sheets puff pastry

1.5 cups pumpkin puree

3 eggs

185g brown sugar

125g (1/2 cup) sour cream

30g (1/3 cup) fresh coconut, grated (use dessicated, soaked)

3 Tbsp Honey

***Crumble topping***

1.5 cups plain flour

80g butter

1 egg lightly beaten

½ cup sugar

½ tsp nutmeg

½ tsp cinnamon

**Method**

1. **Pre heat oven 200oC**
2. Line a 1” -deep baking tray with paper, lay the puff pastry sheets across the tray, if it over laps bring the pastry up the edges of the tray. Prick with a fork and bake for 10 mins. Until the pastry isn’t raw but hasn’t taken any colour yet. It will puff up but press it back down.
3. **Soak the coconut in hot water for 10 mins, strain off the water before using.**
4. **Cook the pumpkin until soft and mashable.**
5. Prepare the crumble topping; rub the butter into the flour and add the sugar. Mix together with the beaten egg until it resembles sand.
6. Prepare the filling by combining the pumpkin puree with remaining ingredients and whisk in a large bowl.
7. Pour the filling into the tray and evenly cover the pastry.
8. Sprinkle the crumble topping over the pumpkin filling and bake for 25 mins on a moderate oven. Drop the temperature to 180oC.
9. When the crumble is a golden biscuity colour the pumpkin should be set underneath. If it still seems wobbly give it 5 more mins.
10. Take out once there is not too much wobble and let sit until cool, it is much easier to serve when it is cold. Remove from the tray and if possible, cut into 30 portions. Otherwise serve with a spoon.

**Serving suggestion;**

**Best served with clotted cream (fresh double cream) crème fraiche or vanilla ice cream.**