



Pumpkin pies

Ingredients

- 6 eggs
- 400grams of feta
- 4 tablespoons of grated Parmesan
- 4 tablespoons of sour cream
- 1 cup of spinach or warrigal greens chopped.
- 3 spring onions chopped
- 7 sheets of puff pastry.
- 1 kilo of chopped pumpkin.
- 3 tablespoons of chutney.

Method

- Preheat the oven to 200 degrees
- Lay out pastry sheets and cut each sheet into quarters.
- Chop pumpkin into cubes, place on a tray lined with baking paper and place in the oven.
- Wash the spinach, and chop finely
- Wash the spring onions, and chop finely
- Cut the feta into small cubes and grate Parmesan, place together in a bowl.
- Place eggs in a large bowl and beat then add Parmesan cream, spring onion, spinach, and pumpkin.
- Using a pastry brush place some oil around the patty pan tins. Place each of your pastry squares into the patty pans.
- Fill the pastry cases with three quarters of your pumpkin filling
- Put in the oven and cook until lightly browned and cooked through.