

## VEGETABLE PIES

# roasted garlicky pumpkin and sage pies

900g (1¾ pounds) butternut pumpkin,  
chopped coarsely  
4 cloves garlic, unpeeled  
1 tablespoon olive oil  
3 eggs, beaten lightly  
½ cup (125ml) pouring cream  
¼ cup coarsely chopped fresh sage  
75g (2½ ounces) fetta cheese  
1½ tablespoons pine nuts

### SPICY PASTRY

1½ cups (225g) plain (all-purpose) flour  
1 teaspoon ground coriander  
1 teaspoon cumin seeds  
125g (4 ounces) cold butter, chopped coarsely  
1 egg yolk  
2 tablespoons iced water, approximately

- 1 Preheat oven to 220°C/425°F.
- 2 Place pumpkin and garlic on baking-paper-lined oven tray, drizzle with oil. Bake about 20 minutes or until tender. Transfer to large bowl; cool 5 minutes. Squeeze garlic from skins. Mash pumpkin and garlic coarsely with a fork. Stir in eggs, cream and sage; season.
- 3 Meanwhile, make spicy pastry.
- 4 Grease six 9cm x 12cm (3½-inch x 5-inch) oval pie tins. Divide pastry into six even pieces. Roll each piece between sheets of baking paper until large enough to line tins. Lift pastry into tins; press into side, trim edge. Refrigerate 20 minutes.
- 5 Reduce oven to 200°C/400°F. Place tins on oven tray; cover pastry with baking paper, fill with dried beans or rice. Bake 10 minutes. Remove paper and beans; bake about 5 minutes or until browned lightly. Cool.
- 6 Fill pastry cases with pumpkin mixture. Sprinkle with crumbled cheese and nuts. Bake about 35 minutes or until set and browned.

**SPICY PASTRY** Process flour, spices and butter until crumbly. Add egg yolk and most of the water; process until ingredients just come together. Enclose pastry in plastic wrap; refrigerate 30 minutes.

prep + cook time 1 hour 30 minutes  
(+ refrigeration) makes 6  
nutritional count per serving 40g total fat  
(21.3g saturated fat); 2353kJ (563 cal);  
36.2g carbohydrate; 14g protein; 3.5g fibre