

# Vegetable Puffs

**Season:** Winter

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Pumpkin & garlic



## Equipment:

Large bowl x 1  
Wooden spoon x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Baking trays x 3  
Baking paper  
Serving plate x 5

## Ingredients:

¼ pumpkin (skin-off, grated)  
1 cup frozen peas (rinsed with hot water)  
1 onion (finely chopped)  
3 cloves garlic  
1 teaspoon ground ginger  
1 teaspoon garam masala  
1 teaspoon turmeric  
1 tablespoon coriander leaves (finely chopped)  
½ teaspoon salt  
10 grinds of pepper  
  
6 sheets puff pastry (thawed)

## What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix everything except pastry in a large bowl.
4. Cut each pastry into half, then each half into three rectangles, making 6 rectangles in total.
5. Fill each rectangle with 2 tablespoons full of vegetable mixture.
6. Fold it in half, press and seal the sides.
7. Place on lined baking trays and bake for 20 minutes, or until golden brown.
8. Divide and serve into 5 serving plates.