

Pumpkin Cheese Pastry

Season: Spring

Type: Side (Green Group)

Serves: 27 tastings

From the garden: Pumpkin & rosemary

Class focus: Dividing pastry into 9 squares
& mortar and pestle to pound the garlic



Equipment:	Ingredients:
Medium mixing bowl x 1 Wooden spoon x 1 Fork x 3 Mortar & pestle x 1 Chopping boards and knives Measuring cups Measuring spoons Baking tray x 3 Baking paper Serving plate x 5 Kitchen tong x 5	1 piece of pumpkin (skin-off, finely chopped) 1 clove garlic (see instructions below) 1 cup grated cheddar cheese 2 sprigs rosemary (leaves only, finely chopped) ¼ teaspoon salt 10 grinds of pepper 3 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Wash all the vegetables and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Put garlic in the mortar and pound to a smooth paste with the pestle.
5. Combine all the ingredients **except** pastry in a medium mixing bowl. Set aside.
6. Cut each pastry sheet into 9 squares then use a fork to prick 2 times in the middle of each square.
7. Put the pastry squares onto the lined baking trays.
8. Put 1 tablespoon of pumpkin mixture on each pastry square.
9. Bake in the oven for 20 minutes or until risen and golden brown.
10. Serve into 5 serving plates with a kitchen tong in each.

For vegan / dairy intolerance option:

Add the cheese at the end so you can take a portion out without cheese to make for the vegan or dairy intolerance students.

For gluten free option:

Use the gluten free pastry provided.