

ROAST PUMPKIN, SPINACH & FETA TARTS

Makes 32

WHAT YOU NEED:

Ingredients

- 4 cups pumpkin, peeled, cut into 1cm cubes
- 400 grams feta cheese, crumbled
- Fresh spinach leaves (softened in microwave)
- 1 large tub sour cream
- 4 eggs, lightly beaten
- Fresh sage, chopped
- Salt and pepper to taste
- 8 sheets frozen puff pastry, thawed



WHAT YOU DO:

Method

1. Preheat oven to 200°C.
2. Place pumpkin on a baking sheet lined with baking paper. Drizzle with oil and season. Roast for 20 minutes or until cooked.
3. Lightly combine the cooled pumpkin, cream, eggs, feta, sage, spinach, salt and pepper.
4. Grease two 12-hole muffin pans.
5. Cut 24 rounds from the pastry sheets using a 6.5cm cutter.
6. Press pastry into muffin holes to cover base and sides.
7. Divide pumpkin mixture among rounds, then sprinkle with extra feta.
8. Bake for 15-20 minutes until golden. Cool slightly before removing from the pan.
9. Serve with a fresh garden salad.