



## Pumpkin Scrolls

**Recipe Source:** Modified recipe from the book Pie Maker

**Fresh from the garden:** Pumpkin, herbs

<b>Equipment:</b>	<b>Ingredients:</b>
Measuring cups Measuring spoons Ruler Grater or food processor Knife Chopping board Muffin trays Mixing bowl Wooden spoon Brush	<ul style="list-style-type: none"><li>• 4 sheets of pastry sheets (this will make 24)</li><li>• 3 tablespoons of olive oil</li><li>• 2 cups of grated pumpkin, squeezed to remove excess liquid</li><li>• 2 cups of grated tasty cheese</li><li>• 1 teaspoon of garlic seasoning (such as Masterfoods)</li><li>• A handful of fresh herbs e.g. parsley, thyme and rosemary</li><li>• Butter for greasing the muffin trays</li></ul>

### What to do:

1. Preheat the oven to 180°C.
2. Grease a couple of muffin trays with butter.
3. Cut the pastry sheets into 3cm thick strips. Lightly brush one side of each strip with oil.
4. Mix the pumpkin, cheese, seasoning and herbs together in a mixing bowl until thoroughly combined.
5. Sprinkle the strips with the pumpkin mixture. Carefully roll the strips up into loose spirals and tuck into the greased muffin tray.
6. Bake until golden brown.