

Pumpkin Pinwheels

Season: Winter

Type: Main

Serves: 28 tastings

From the garden: Pumpkin

Class focus: Grating vegetable



Equipment:

Medium mixing bowl x 1
Wooden spoon x 1
Chopping boards and knives
Measuring cups
Measuring spoons
Baking tray x 2
Baking paper
Serving plate x 2

Ingredients:

¼ pumpkin (skin-off, roughly grated)
3 tablespoons mayonnaise
1 cup grated cheese
½ teaspoon salt
10 grinds of pepper

4 sheets puff pastry (thawed)

What to do:

1. Heat oven to 200C.
2. Wash all the vegetables.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients **except** puff pastry in a medium mixing bowl.
5. Divide the mixture into 4 portions and put one portion onto each piece of pastry.
6. Spread the mixture evenly on the pastry.
7. Starting from one end, gently roll the pastry up.
8. Cut each roll into 7 pinwheels and put them cut side up on the lined baking trays.
9. Bake in the oven for 12 mins or until risen and golden brown.
10. Serve into 2 serving plates

***** Classes with shorter kitchen sessions may need to take this to the classroom to eat. *****