



# PUMPKIN HEADS

## SILVERBEET FILLING



### INGREDIENTS

MAKES 4 PUMPKIN HEADS

CUT IN QUARTERS SERVES 16

- 2 sheet ready-rolled puff pastry, thawed
- ¼ cup prepared silverbeet filling
- 1 egg whisked

### EQUIPMENT

- Pumpkin head templates
- Small sharp knife
- Baking paper and tray
- Pastry brush
- Small bowl

### TABLE PREPARATION

- Serving plate
- Small plates
- Forks
- Cups
- Water carafe

### INSTRUCTIONS

1. Preheat oven to 220°C.
2. Place pastry onto baking paper and cut out 8 pumpkin head templates from 2 puff pastry sheets, make sure that only 4 have faces cut out and 4 are plain for the base of the pumpkin heads.
3. Using the pastry brush, brush the egg around the edges of the pumpkin head base.
4. Spoon a little less than ¼ cup of the silverbeet filling in the centre of the pumpkin head. Top with the face layer and crimp edges around with a fork. Brush surface of the pumpkin head lightly with beaten egg (or milk).
5. Cook in the oven for 15-20 mins until golden. Transfer to a wire rack to cool completely before serving.

Templates  
2 heads / 1 sheet  
fronts & backs

