**Roasted Pumpkin Sausage Rolls**

**Season:** Autumn

**Serves:** 24 mini rolls

**Recipe source:** adapted from SAKGF

**Fresh from the garden:** pumpkin, Warrigal Greens and herbs.

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| **Equipment:**Measuring scales, cups and spoonsChopping boardsKnivesGraterGarlic crusherMedium frying panWooden spoonSalad spinner2 Medium mixing bowlsPotato masherSmall colanderSpatulaBaking trayPastry brushBaking tray with baking paperRulerDessert spoonCooling rackServing platters | **Ingredients:**Filling300g pumpkinOlive oil½ onion, grated2 cloves garlic, crushedSprig thyme leaves, stem removed1 teaspoon ground cumin100g Warrigal Greens, washed, dried and finely shredded400g can chickpeas, drained and rinsed90g feta cheese, half grated and half in small chunks1 tablespoon fresh parsley, choppedSalt and pepperRolling2 sheets puff pastry1 egg1 tablespoon sesame or poppy seeds |

**What to do:**

**To make the filling**

1. Chop pumpkin into chunks, drizzle with oil and roast in a 200°C oven for about 30 minutes, until tender. Set aside to cool. NOTE: THIS STEP HAS BEEN DONE AHEAD TO ALLOW TIME FOR THE ROLLS TO BE MADE AND EATEN IN THE SESSION!
2. Prepare the ingredients based on the instructions in the ingredients list.
3. Heat 1 tablespoon olive oil in a medium frying pan. Saute the onion and garlic for about 5 minutes until soft and translucent.
4. Add the thyme leaves and cumin and cook for another minute.
5. Add the Warrigal Greens and cook for a couple of minutes, until wilted. Transfer into a mixing bowl and set aside to cool.
6. Tip the chick peas into the other mixing bowl and mash with the potato masher. Add the pumpkin and mash again.
7. Add the Warrigal greens mixture, feta cheese and parsley and mix well.

**To assemble and cook the sausage rolls**

1. Remove 2 sheets of puff pastry from the freezer and set aside to thaw. You will have 4 rectangular pieces of pastry.
2. Preheat the oven to 200°C Baker’s function.
3. Cut each pastry sheet in half with a sharp knife. A ruler may be helpful to get even sized pieces.
4. Divide the filling into 4 even portions.
5. Place the filling down the centre of each sheet of pastry. Brush a little of the egg along one of the long edges of the pastry. Roll up the pastry to enclose the filling, ending with the seam at the bottom. Cut each long roll into 6 even pieces. Repeat with remaining filling and pastry.
6. Place rolls onto lined baking tray, seam side down. Brush with a little egg and sprinkle with seeds.
7. Bake for 20-25 minutes until golden brown. Allow to cool a little before serving.