

# Halloween Pumpkin Pasties

## INGREDIENTS

2 x 375g packs ready rolled shortcrust **pastry**

1 tbsp plain **flour**

150g blueberries

2 tsp cornflour

120g tinned pumpkin puree

2 large **eggs**

4 tbsp light brown sugar

1/2 tsp cinnamon

1/2 tsp ground ginger

Pinch of allspice

1 tsp vanilla extract

Pinch of salt

2 tbsp demerara sugar

## **ALLERGENS**

**HIGHLIGHTED IN BOLD**



## PREPARATION

1. Preheat the oven to CircoTherm® 200°C, flatten one roll of pastry and sprinkle on plain flour. Place the second roll on top.
2. Cut out your pumpkin shapes with a sharp knife.
3. Place the pastry bottoms on lined baking trays and cut pumpkin faces out of the tops.
4. Heat and the blueberries on medium for 4-5 minutes. Mix the corn flour with a splash of cold water, then stir into the blueberry mixture.
5. Mix the pumpkin puree, an egg, light brown sugar, cinnamon, ginger, allspice, vanilla and salt. Spoon onto the pastry bottoms with a 1cm border. Brush the border with an egg wash.
6. Add the blueberry mixture, then close with the pastry tops. Crimp with a fork, brush with egg wash and sprinkle on demerara. Bake for 15 minutes until golden.