

Pumpkin, Spinach & Cheese Pinwheels

Bialik College Kitchen Garden Program

Ingredients:

- 3 sheets of Puff pastry, thawed
- 2 cup of pumpkin, steamed & mashed
- 1 cup of grated cheddar cheese
- 1 handful baby spinach, washed
- salt/pepper
- 1 egg
- 1 tablespoon water

Equipment:

- chopping board
- cook's knife
- metric measuring cup/spoons
- grater
- whisk/fork
- pastry brush
- wire rack

Method:

1. Preheat oven to 180C.
2. Prepare all ingredients as stated above.
3. Whisk egg and water in a small bowl with a whisk or fork and set aside.
4. Spread mashed pumpkin over the pastry sheets.
5. Sprinkle pastry sheets with baby spinach leaves and cheese. Season with salt and pepper.
6. Roll each pastry sheet up to form a log shape and cut into pinwheel slices.
7. Place pinwheels onto a lined baking tray.
8. Brush with egg wash and bake for 15-20 minutes or until pastry becomes puffy and cheese has melted.
9. Allow to cool on trays for 5 minutes before transferring to a wire rack.