

PUMPKIN AND FETA FILO PIE

EQUIPMENT

Metric measuring cups and spoons	whisk - small
Chopping board	saucepan - small
Knife	frying pan - large
Mixing bowl – small	pastry brush
Pizza tray	measuring scales

INGREDIENTS

2 tablespoons olive oil	200g feta, chopped
1 onion, finely chopped	250g canned chickpeas, rinsed and drained
1 teaspoon ground cumin	1 egg, lightly beaten
¼ teaspoon ground nutmeg	375g packet filo pastry
¼ teaspoon dried oregano	120g butter, melted
1.2 kg jap pumpkin, peeled, seeded and chopped	1 teaspoon cumin seeds bitter leaf salad and olives, to serve

METHOD

1. Heat olive oil in a deep frying pan, add onion, spices and oregano and cook over low heat until onion is soft, then add pumpkin and stir over medium heat for 5 minutes. Add 1/3 cup of water, cover and cook over medium heat for 10 minutes or until pumpkin is soft. Remove from heat and stand, uncovered, for 30 minutes. Add feta, chickpeas and egg to cooled pumpkin mixture and mix well. Season to taste
2. Brush a sheet of filo with melted butter, top with another layer of filo and spoon ½ cup of pumpkin filling along long edge, leaving 2 cm on each side, folding in ends and rolling up pastry over filling, then brush top with butter. Repeat with remaining filo, butter and pumpkin filling. Form pastry rolls into a large spiral by firmly coiling them around each other on a large pizza tray
3. Brush top with butter and sprinkle with cumin seeds. Bake at 180 degrees for 30 – 40 minutes or until pastry is golden. Cool slightly and serve cut into wedges with a bitter leaf salad, passing olives separately

Serves 8

