

Pumpkin Feta Pinwheels

SERVES: 4-6

INGREDIENTS:

- 2 sheets puff pastry, thawed, *gluten free if preferred
- 500g pumpkin of choice, skin removed and chopped into small cubes
- 1 Tbsp extra olive oil
- ½ tsp pink salt
- 2 cups fresh rocket leaves, also known as arugula
- 1 Tbsp dried Italian herbs
- Pink salt and cracked black pepper, to season
- ½ cup crumbled feta
- 2-3 Tbsp milk of choice
- 2 Tbsp sesame seeds

METHOD:

1. Preheat oven to 200°C. Thaw pastry on bench top at room temperature
2. Place cubed pumpkin on a baking tray and drizzle oil and season with salt
3. Roast for 25-30 minutes or until tender. Remove and cool slightly for 10 minutes
4. Place roasted pumpkin in a high-speed food processor along with the rocket, dried herbs, salt and pepper
5. Blend on high until well combined and mostly smooth, its ok to have it still a little chunky
6. Place both sheets of thawed pastry on 2 large chopping boards or on a clean bench
7. Spoon half the pumpkin mixture over 1 pastry sheet and the other half on the second pastry sheet. Spread across each sheet in an even layer, to the edges.
8. Divide and crumble the feta over the pumpkin on both sheets
9. Starting with one of the longer sides of the pastry, gently roll it over the filling until you reach the end and you have a long log
10. Cut even sizes of the log into the pinwheels or any size you desire
11. Place scrolls on a parchment lined baking tray
12. Brush the pastry of each scroll with the milk
13. Sprinkle each with a little sesame seeds
14. Bake for 20-25 minutes or until puffed and golden, the filling may ooze out a little
15. Serve warm and enjoy.