

Pumpkin and Pistachio Cigars

Makes: ?

From the Garden: pumpkin, pomegranate, pistachio's

Ingredients:

200g ground pistachio's

1 cup pumpkin puree

100g caster sugar

1 tsp ground cinnamon

2 tbsp rose water syrup

filo pastry

100g melted butter

Equipment:

Basic toolbox, food processor, baking sheet/tray, baking paper, glass jug, damp tea towel

Method:

1. Preheat oven to 150° C.
2. Line baking sheet with baking paper.
3. Measure the pistachio's and place in food processor. Blend until they are ground to very small pieces.
4. Place ground pistachio's in a medium mixing bowl.
5. Add caster sugar, cinnamon and rose water. Add roast pumpkin puree. Mix well.
6. Place mixture into piping bag fitted with a large nozzle.
7. Measure out butter and place in glass jug. Melt in microwave on medium.
8. Open packet of filo pastry and cut sheets in half. Lay these onto work surface and cover with a barely damp tea towel. This will stop the pastry from drying out.
9. Take one sheet of filo pastry and place it on work surface so that short side is facing you.
10. Pipe a line of the pumpkin mixture starting in 2cm from left and finishing 2 cm from right. Begin to roll up cigar. When you have rolled up 1/3 fold in left and right sides. Then continue to roll up the cigar.
11. Place onto a baking sheet, seam side down.
12. Brush with melted butter.
13. ***Place tray in oven.*** Bake for 30 minutes or until lightly golden and crisp.
14. Arrange onto serving platter and drizzle with rose water syrup. Garnish with extra chopped pistachio's and pomegranate seeds.

Enjoy!

Tasks within two * __* means please get an adult to help.

Recipe reference: created by Jacky Cronin, Wodonga West Primary School