

Mini Pumpkin Filos

With Coriander and Sweet Chilli

Type: Starter **Serves:** 32 tastes plus freezing reserve **Recipe source:** Foodsense Catering
Fresh from the garden: Pumpkin, Coriander

Cooks Notes: Make a double batch and freeze the remainder for a quick meal at a later date.

EQUIPMENT: Scales Cooks Knives Chopping Boards Food Processor w grating blades 1 large red bowl Box grater Cookie Sheets (flat baking trays) Baking Paper Wooden Spoon Pastry Brush Small Bowl TO SERVE: 3 small rectangular platters and 3 tongs	INGREDIENTS: 3 cups grated pumpkin 130g cheddar cheese (1 cup) 3 tablespoons finely chopped coriander Sweet chilli sauce 2 tabs spoon oil Filo Pastry
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What to do:

1. Preheat oven to 200 degrees Celsius
 2. Measure pumpkin into the large red bowl.
 3. Grate cheese with box grater and place in large red bowl with pumpkin
 4. Wash, dry and finely chop coriander with cooks knife. Add to red bowl
 5. Stir mixture and then add a good slurp of sweet chilli sauce. There should be enough sauce to start binding the mixture together slightly (remember too much and it will be hot!!!)
 6. Line cookie sheets with baking paper and set aside
 7. Remove filo from packet and place on large green chopping board
 8. Cut the stack of filo pastry sheets in half lengthways
 9. Taking one strip at a time place a good tablespoon of mixture across one end of filo
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10. Fold the end over the mixture and roll several time then folding in the sides about half way down form a rectangular parcel.
 11. Place about 17 filos on a cookie sheet and brush with oil.
Cook until golden (15 - 20 min)