

<b>Pumpkin and Goats Cheese Pie</b>	Number portions 10 entree
-------------------------------------	---------------------------

**Preparation time:** 40 minutes

**Notes:**

**Ingredients**

**Qty**

Butternut pumpkin, peeled and seeded, cut into 2cm cubes	700gm
Cumin seeds	1 tblsp
Paprika sweet	1 tblsp
Olive oil	2 tblsp
Goats cheese, crumbled	120g
Flat leaf parsley leaves	1 cup
Filo pastry	10 sheets
Green salad	500g
Dressing of your choice	50ml

**METHOD**

1. In a small pan toast cumin seeds and paprika and then grind in a mortar and pestle.
2. Place pumpkin and ground cumin in a roasting pan, drizzle with olive oil, season to taste with salt and pepper to toss to combine well. Roast at 200°C for 45 minutes, turning once during cooking, or until tender and starting to brown on the edges. Cool and season with fresh crack pepper and salt and then combine with goats' cheese and parsley.
3. Working with one sheet of filo pastry at a time, lightly brush sheets with olive oil and fold in half length ways, then brush top with olive oil. Place sheets, slightly overlapping, to cover base and side of muffin tin, extending ends over edge of tin. Spoon pumpkin mixture evenly into pastry shell, smoothing top even. Brush overhanging pastry with olive oil and fold over pie in an overlapping pattern. Brush top with olive oil, then bake at 200°C for 30 min or until pastry is golden and crisp. Stand for 10 minutes, serve with a green salad, lightly dressed.