



Together
we will end
homelessness

Let's make it

Pumpkin pastries

Method

- 1 Peel and grate the pumpkin, place into a pan with a little drop of oil and cook until soft.
- 2 Chop up the walnuts into small pieces and add to the pan with the soft pumpkin and cook for 1 minute.
- 3 Take off the heat and add the cinnamon, raisins, breadcrumbs and sugar and mix all together. Then you have your pumpkin mixture ready.
- 4 Brush the base of a large, deep 1.5 litre ovenproof frying pan with olive oil or you can use a quiche/cake tin. Brush 2 filo sheets with oil then overlap side by side in the base of the pan so they drape over the sides. Spoon in some of the pumpkin mixture so there's enough to cover the bottom of the tin. Oil another 2 filo sheets, layering them as before.
- 5 Repeat the layers with more oiled filo and the remaining pumpkin mix until you reach the top. Fold the overhanging pastry over to completely cover the filling. Drizzle the butter over the top of the filo.
- 6 Place in a preheated oven at 180°C and cook for 40-50 minutes until golden brown on top.
- 7 Once cooked remove from the oven and sprinkle the icing sugar over the top.

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Ingredients

500g filo
1kg grated pumpkin
250g sugar
100g walnuts
100g breadcrumbs
50g raisins
2 tsp cinnamon
vanilla essence or 2 vanilla pods
100g icing sugar
oil
50g butter

Makes 12 slices

This recipe is from Daniel, Head Training Chef at Crisis Skylight Oxford.



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Delicious

Festive mince pies

Method

To make your mincemeat:

- 1 Melt the butter and the sugar in a pan.
- 2 Add the fruit to the pan and mix.
- 3 Add the almonds, cinnamon and mixed spice.
- 4 Add the zest and juice of the orange, then simmer for 10 minutes.
- 5 Remove from the heat and add the brandy, if using.
- 6 Cool down the mix, then place inside a container with a lid and leave until needed (best to allow at least 1 week before use to allow the fruit to take in all the flavour).

To make your mince pies:

- 1 Heat oven to 200°C, and roll out the pastry to 3mm thick.
- 2 Using a round cutter (about 10cm), cut out 16 bases and place them into muffin trays.
- 3 Put 1/2 tbsp mincemeat mixture into each base.
- 4 Brush the edge of each pie with a little beaten egg.
- 5 Re-roll out the pastry to cut 7cm lids and press them on top to seal.
- 6 Glaze with the rest of the egg, sprinkle with caster sugar, then make a small cut in the tops.
- 7 Place in the oven to bake for 20-25 minutes.

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Ingredients

100g butter
225g caster sugar
75g raisins
75g currants
175g sultanas
75g almonds (chopped)
1 tsp mixed spice
half tsp ground cinnamon
zest and juice of 1 large orange
225ml brandy (optional)

You can make your own shortcrust pastry or use a pre-made version.

If you prefer you can buy pre-made mincemeat ready to use for your mince pies.

Makes about 16 mince pies

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