



PUMPKIN AND CINNAMON TART

Season:	Winter, spring
From the garden:	Pumpkin, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	USA
Serves:	32 tastes or 8 small tarts
Source:	Andrea Habacht, GTT kitchen specialist, Oropi school

Equipment

- *chopping board and knife
- *food processor
- *measuring cups and spoons

- *baking tray

- *tart tins

Ingredients

Pastry:

- *250g butter or margarine
- *2 cup plain flour
- * $\frac{1}{4}$ cup icing sugar

Filling:

- *400g roasted pumpkin (butter nut or another sweet pumpkin)
- * $\frac{3}{4}$ cup brown sugar
- *3 eggs
- *1 tsp cinnamon
- *pinch of salt

Method

- 1.preheat oven to 200 degrees
- 2.place the ingredients for the pastry into the food processor and and process till the dough forms a ball

3. divide the dough into 8 pieces and push each piece into the tart tins. Make sure to create an edge up the sides
4. prick the tarts with a fork and place them in the fridge to rest while you make the filling
5. wash the food processor bowl and place all the ingredients for the filling into the bowl
6. blitz till smooth
7. remove the tart shells from the fridge and carefully fill them
8. place in the oven to bake for around 15 minutes
9. let the tarts cool for a bit before removing from the tins

Skills: *measuring, chopping, using a food processor*