

# Oxfordshire Pumpkin Festival Recipes



Spiced Pumpkin & Goat's Cheese Pie by The Wonky Food Co.





# Spiced Pumpkin & Goat's Cheese Pie

*By The Wonky Food Co.*



## Ingredients:

- 1 kg Pumpkin peeled and cut into thick slices
- 1 kg Baby spinach
- 500 g Shortcrust pastry
- 250 g Rindless goats cheese crumbled
- 50 g Toasted pumpkin seeds
- 4 tbs Rapeseed oil
- 4 tbs Wonky Tangy Onion Relish
- 1 Egg beaten
- 3 tbs Chilli flakes
- 2 tsp Cumin
- 3 Garlic cloves crushed
- Salt, pepper

## Steps:

1. Pre-heat oven to 200°C / fan 180°C / gas 6.
2. Put the pumpkin in a baking tin and drizzle over the rapeseed oil. Season with salt and pepper and sprinkle with the chilli flakes, cumin and crushed garlic. Roast in the oven for 40 minutes, turning over halfway.
3. Blanch the spinach in boiling water then refresh under cold water before squeezing dry. Season generously with salt and pepper then chop to a fine mince before stirring in the goat's cheese and toasted pumpkin seeds.
4. Remove the butternut squash from the oven and allow to cool slightly.
5. Line your pie dish with shortcrust pastry then cover the bottom with your spinach mix. Layer on the roasted butternut squash and top with the Wonky Tangy Onion Relish. Top with pastry and brush with beaten egg.
6. Bake for 30-35 minutes until the pastry is golden brown on the top.