

PUMPKIN PIES

Pumpkin and Bacon or variation Salmon and Potato

Pumpkin Pies

Double quantity makes 3 dozen muffin tin size

750 gr pkt frozen shortcrust or puff pastry sheets

2 Bacon rashers finely chopped raw

1 small onion finely sliced

250 gr or 1 cup mashed cooked pumpkin

Tablespoon chopped fresh chives (optional)

250 gr smoked cheddar grated cheese (Dutch)

2 eggs separated

2 tablespoons milk

Salt & ground pepper and dash nutmeg

Cut pastry into muffin size round shapes (a cutter about 2&half inches)

Spray muffin tins with canola spray and line pastry

Fold everything in except egg whites.

Beat egg whites till fluffy and fold in

Bake 220 degrees top shelf convection oven 25 minutes

Or 200 degrees middle shelf for 25 – 30 mins. Try out on your oven