



Halloween Puff Pastry Pumpkins

🕒 30–35 Min   

Preparation

- 1 First peel the apples, remove the cores and finely grate. Then add the grated apples to a large bowl and mix with half a pouch of Kotányi Apple Strudel Seasoning Mix.
- 2 Stir in the granulated sugar and the juice of a lemon and allow to infuse. Meanwhile, roll out the puff pastry and use either a pumpkin-shaped cookie cutter or a home-made template to punch or cut pumpkins out of the dough. A face should be cut into the side that faces upward, but there is no need to do this on the underside.
- 3 Crack the organic egg. Now spread some of the apple mixture in the center of the pastry halves that do not have a face. Brush round the edge with some beaten egg, place the pastry halves that have a face on top and use a fork to press the edges down firmly. Now brush egg across the top too.
- 4 Now place the pumpkins on a baking tray lined with baking parchment and bake for 15 minutes at 200 °C.
- 5 Allow to cool before serving.

Ingredients 4 Portions

♦ = Kotányi Produkte

2 pcs.	Puff pastry
1	Organic egg
2 pcs.	Apples
2 tbsp.	Lemon juice
2 tbsp.	Granulated sugar
0.5 pkt.	♦ Apple Strudel Seasoning Mix

