

Halloween Puff Pastry Pumpkins

30—35 Min

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

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.