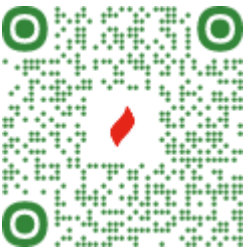




## Ingredients 4 Portions

♦ = 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 |



# 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.