

Halloween snakes with pumpkin dip

60–75 Min

Preparation

1. The first step is to prepare the pumpkin dip. To do this, preheat the oven to 200 °C. Wash the pumpkin, scoop out the flesh and remove the seeds. Then chop it into large chunks. Spread the pumpkin chunks out on a baking tray lined with baking paper and bake in the oven for about 30 minutes, or until the pumpkin is soft.
2. Then remove from the oven and leave to cool. Now squeeze the lemon and add 1 tbsp of the lemon juice to a bowl along with the olive oil, mustard, salt, pepper, paprika and the soft pumpkin. Blend with a hand blender until smooth (if the consistency is too thick, add a little milk). Leave to infuse in the fridge.
3. To make the Halloween snakes, cut the puff pastry crosswise into 2 cm wide strips. Loosely wrap the strips around wooden skewers (sushi sticks). Flatten the ‘head end’ slightly with your fingers. Pinch the tail end together to form a thin point.
4. Preheat the oven to 200 °C. Cut the olives into small triangles to make the snakes’ eyes. Brush the pastry very lightly with a little water. Place the ‘olive eyes’ on the head.
5. The snakes can now be sprinkled with poppy seeds, sesame seeds or pumpkin seeds. Bake in the oven for about 10 minutes until golden brown. Meanwhile, cut the chillies into strips and then insert them into the puff pastry.

Ingredients

= Kotányi Produkte

For the snakes

1	Puff pastry roll
4	Olives, black
1 tsp	Poppy seeds
1 tsp	Sesame
5	Chillies, small, fresh

Für das Dip

500 g	Hokkaido pumpkin
1	Lemon
3 tbsp	Olive oil
1 tsp	Mustard
0.5 tsp	Paprika, Smoked
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole
	Milk as required