

# Pumpkin and lentil rolls

**Season:** autumn

**Serves:** 4 or 16 tastes

**Fresh from the garden:** bulbine lily, pumpkin, saltbush, native mint

<b>Equipment:</b>	<b>Ingredients:</b>
chopping board	1 tablespoon olive oil
kitchen knife	1 onion, diced.
mezza luna	1 tablespoon tomato paste.
pot and steamer.	1 bulbine lily, scraped and sliced.
2 x clean tea towels	1 tablespoon native dukkha.
Measuring spoons	1 cup green lentils, cooked, mashed.
Frying pan	2 tablespoons caramelised onion chopped finely.
Wooden spoon	2 cups pumpkin, chopped, steamed, and mashed.
Masher	1 tablespoon GF flour
Piping bag	2 sheets Puff pastry cut in half.
	1 egg, for brushing (or milk)
	3 tablespoons native dukkha, extra

## What to do:

1. Preheat the oven to 190C.
2. To cook pumpkin, peel and remove pumpkin seeds. Roughly chop the pumpkin and steam for 10-15min until soft. Mash with a fork and allow to cool.  
Cook lentils 1 cup lentils with 2 cups water. Heat 7 for 20 minutes. Mash with masher.
3. Heat oil in a large frypan on medium heat. Add the onion and sauté for 5 minutes until softened and translucent. Add bulbine lily and tomato paste and cook for 1 minute.
4. Mash cooked lentils or blend in food processor. Add to pan. Turn off heat.
5. Add mashed pumpkin, finely chopped caramelised onion, dukkha, and gluten free flour.
6. Lay out the rectangular pastry sheet with the long edge closet to you. Brush egg along the long edge furthest away from you. Get 1/4th of the filling and shape into a long log shape down the middle of the pastry. Ensure the mixture is tight and compact without gaps. \*or use piping bag to pipe a strip of mixture along pastry.
7. Roll up the pastry, finishing with the seam side down. Cut each log into 4 equal pieces. Spread them out on a lined baking tray and then brush them with egg and roll in dukkha.
8. Bake in the oven for 30 minutes until golden.