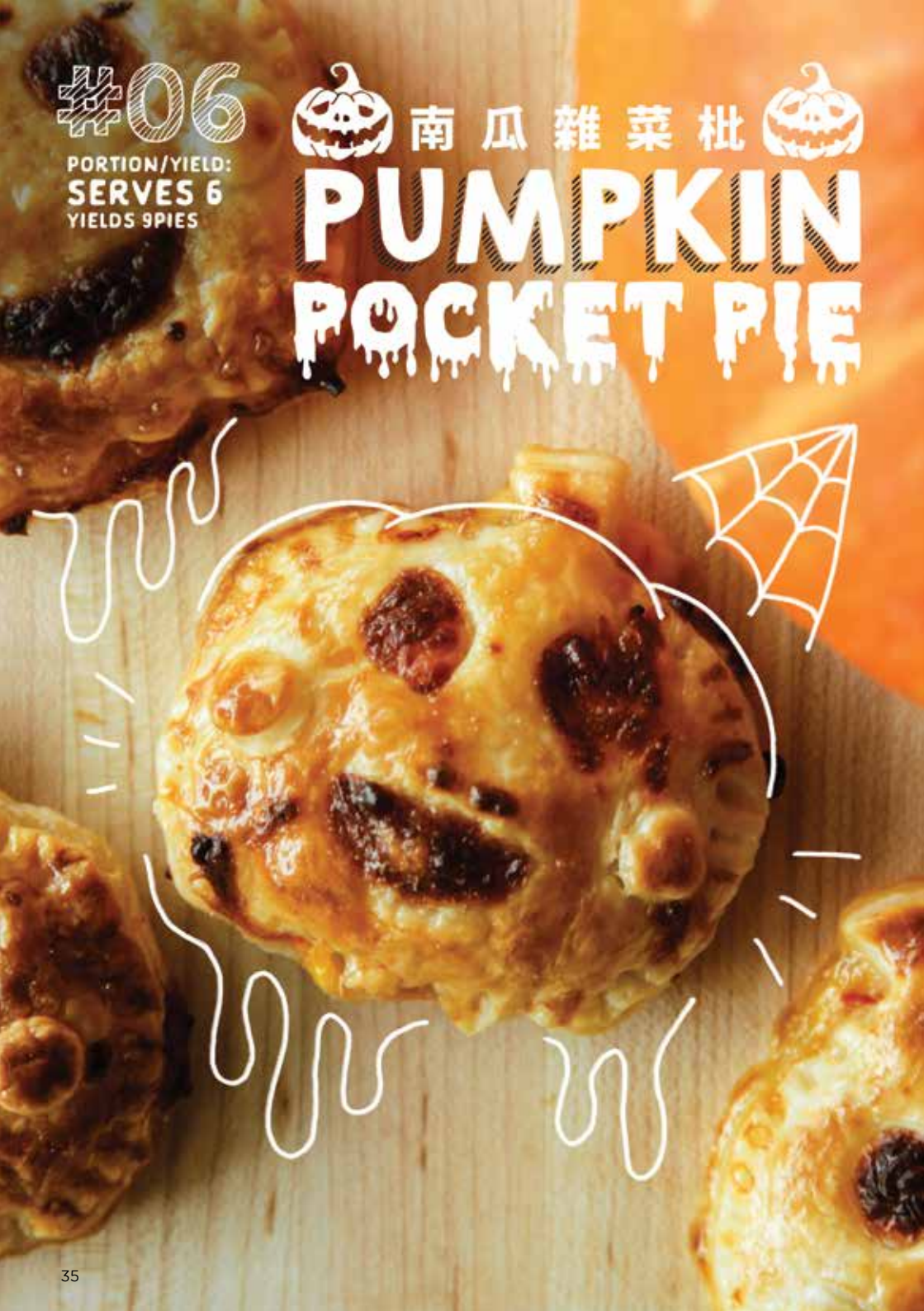


#06

PORTION/YIELD:
SERVES 6
YIELDS 9PIES

南瓜雜菜批

PUMPKIN POCKET PIE



INGREDIENTS

材料

酥皮 PUFF PASTRY



PUFF PASTRY / 酥皮
WHISKED EGG / 蛋液

3 Sheets
15g

調味料 SEASONING



DRIED THYME / 百里香
DRIED BASIL / 羅勒
SALT / 鹽
PEPPER / 黑胡椒

1/2 tps
1/2 tps
1/4 tps
1/4 tps

其他 OTHERS



TOMATOES / 蕃茄
OMNIPORK / 新豬肉
CLOVES GARLIC / 蒜蓉
ONION / 洋蔥
CORN KERNELS / 粟米粒
WHITE BUTTON
MUSHROOM / 白蘑菇
SHREDDED CHEDDAR
CHEESE / 車打芝士碎
SHREDDED MOZZARELLA
CHEESE / 水牛芝士碎
ROASTED MIXED BABY
BELL PEPPER / 三色小甜椒

200g
60g
5g
15g
20g
20g
15g
15g
30g

METHOD

01

Place diced mixed bell peppers on baking tray, add on a little olive oil, salt and black pepper. Bake at a preheated oven at 180°C for 8 minutes. Diced it up and set aside for later use.

三色小甜椒用匙羹去籽，放上烤盤，下少許油，鹽，黑胡椒。放入已預熱攝氏180度焗爐內焗8分鐘，切粒備用。



02

Heat pan over medium heat and sauté onions and garlic with a little olive oil. Add in tomatoes, OmniPork, mushroom and all seasonings. Stir fry and cook for another 5 minutes until sauce thickens.

開中火，下少許油炒香洋蔥，蒜蓉。加入蕃茄，新豬肉，蘑菇，再下調味料炒勻，煮約5分鐘直至輕微收汁和略稠。



做法

03

Cut out puff pastry with pumpkin shape cutter. Spread tomato sauce, sprinkle cheese, mixed baby bell peppers and corn on top, and cover with another piece of pumpkin-shaped puff pastry with eyes and mouth drawn with toothpicks.

在酥皮上用南瓜撻模印出南瓜形狀酥皮。塗上蕃茄醬，放上芝士，三色小甜椒和粟米。蓋上另一塊用牙籤畫出眼睛和嘴巴的南瓜形狀酥皮粘好。



04

Use a fork to crimp the edges of the pastry and brush egg wash on top.

用叉壓邊，並塗上蛋液。



05

Bake at a preheated oven at 200°C for 12 minutes or until golden brown.

放入已預熱攝氏200度焗爐內焗12分鐘或至金黃色。

