INGREDIENTS

🍴 **4 SERVINGS**   🕐 **1 H. 15 MIN**   🥦 **INTERMEDIATE**

1 pack Garden Gourmet Sensational Mediterranean Pieces

400 g pumpkin flesh

2 sheets puff pastry dough

4 to 6 slices savory pie dough (frozen)

3 eggs

1 lemon (zest only)

100 ml (vegan) milk

120 g (vegan) creme fraiche

100 g (vegan) mozzarella

salt

pepper

Don't let the spooky face scare you off! This Vegan Pumpkin Pie with Garden Gourmet Sensational Filet Pieces Mediterranean seasoning is a perfect addition to your Halloween festivities!

PREPARATION

1. Preheat oven and blend the pumpkin

Preheat the oven to 180 and let the dough thaw. Cut the pumpkin into parts, remove the seeds, peel and cut into equal cubes. Boil the pumpkin in water with salt for about 15 minutes. Blend 2/3 of it to a puree with an immersion blender or food processor.

2. Make and season the pumpkin puree

Mix the pumpkin puree with the milk, crème fraiche, cheese and eggs. Season with salt, pepper and grated lemon zest.

3. Fry the Sensational filet pieces till light brown

Fry the Garden Gourmet Sensational Filet Pieces Mediterranean seasoning for a few minutes in a little bit of oil until light brown, remove them from the pan and let them cool for a while.

4. Roll the dough

Grease the baking tin with some oil and line it with parchment paper. Put the dough slices together. Roll them out into a large slab and line the baking pan with it.

5. Bake the pumpkin-filet pieces mixture

Pour the pumpkin mixture into the baking pan and divide the pumpkin pieces and Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning in it. Bake the pie in the middle of the oven for about 45 minutes.

6. Put on a 'scary face' for your pie!

Roll the puff pastry sheets on top of each other to form a slice the size of the cake tin, put it on a piece of parchment paper and cut a 'scary' face out of it. Brush with milk or egg and fry it brown on a baking tray in the oven, and place it on top of the pie. Garnish with Halloween decorations.

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