



VEGETARIAN CHRISTMAS CRACKER STARTERS

SERVINGS: 8 PORTIONS

Cooking Method

- 1 Preheat the oven to 180C (160C fan). Add 2 tbsp olive oil to a roasting pan with and toss the squash so that it is covered.
- 2 Drizzle with 2 tbsp honey and sprinkle with the cumin seeds.
- 3 Season with salt and pepper and roast in the oven for 20 minutes or until soft.
- 4 Remove from the oven and set aside to cool slightly.
- 5 Roughly chop the almonds, pistachios and cranberries and put in a large bowl together with the feta and hummus.
- 6 Add the squash and 1 tbsp honey and mix together thoroughly. Add salt and pepper if necessary.
- 7 Cut the phyllo sheets so that they're square.
- 8 Place a phyllo sheet on your worktop and brush with olive oil.
- 9 Place a second sheet on top and brush with oil. Add the third sheet on top of the other two.
- 10 Place about 3 tbsp of filling along the bottom edge of your phyllo square leaving a gap either side.
- 11 Roll into a cigar shape and brush along the top edge with olive oil to seal. Pinch the edges to form the cracker and tie them with a small piece of kitchen string.
- 12 Line a large tray with baking paper and place the crackers on it spaced slightly apart. Brush with olive oil.
- 13 Bake for 30 minutes or until golden.
- 14 If the edges are browning too quickly cover them with strips of foil until the middle is done. Remove the string and cool slightly before serving.



Ingredients

- 500g butternut squash, peeled and cut into small cubes
- 2 tbsp olive oil
- 3 tbsp honey
- 1 tsp cumin seeds
- 200g feta cheese, cut into small cubes
- 200g hummus
- 200g blanched almonds
- 100g shelled pistachios
- 50g dried cranberries
- 24 sheets phyllo (filo) pastry
- Olive oil to brush the pastry
- Salt and pepper to season