

Becky's Moroccan Pie

Serves 6 people

2 tsp corander seeds	75g dried cranberries
2 tsp cumin seeds	6 tbsp clear honey
½ tsp cinnamon	140g pistachios
900g diced squash	1 tsp paprika
12 shallots quartered	100g butter
4cm root ginger	8 large sheets filo
140g almonds	225g spinach

1. Pre heat oven to 180 degrees
2. Dry fry seeds and grind coarsely
3. Mix in paprika, cinnamon and ½ tsp salt
4. Add 4 tbsp olive oil
5. Put squash in roasting tin and drizzle spiced oil, roast for 20 minutes
6. In 2 tbsp oil fry shallots, ginger and 100g pistachio and almonds. Then add cranberries and 2 tbsp honey and spinach.
7. Then mix with the squash
8. Melt butter
9. Take a quiche dish and lay 2 filo sheets (overhanging) over the dish and brush with butter. Repeat for all the sheets
10. Put squash mixture in pastry then fold pastry over and brush with butter
11. Bake for 35 – 40 minutes
12. Just before you finish, reheat butter and fry remaining nuts. Add 4 tbsp honey, melt and pour over the pie

Thanks to Becky Lews for this recipe