Chef Josh's Favorite Recipes

The Campus
OF THE JEWISH HOME OF GREATER HARRISBURG, INC.

Autumn is my favorite time of the year. The leaves are changing and the air is cool. Ingredients also change with the season. In Pennsylvania, where menus once read zucchini, asparagus and fresh watermelon, you will find pumpkin, fresh apples and butternut squash.

Pumpkin Tartlettes

Ingredients

- 50 Mini Filo Cups
- 32 oz. Pumpkin
- 10 oz. Whipped Cream Cheese or Non Dairy Cream Cheese
- 12 Eggs
- 1 oz. Vanilla Extract
- 2 lb. Confectioners' Sugar
- 2 oz. Softened Butter or Margarine
- 2 oz. Ground Cinnamon

Yield

About 50 pieces

Directions

Line filo cups up on a sheet tray with parchment paper. In a large mixing bowl with the paddle attachment, cream the butter and cream cheese until well mixed. Splash in the vanilla and mix until dissolved. While slowly mixing, add the eggs one at a time. Finally, add your sugar and cinnamon. Scoop mixture into a piping bag with a flower tip and pipe nice flowerets into the filo cups. Be sure not to fill too much because of the leavening from the egg. Bake at 350 degrees in a convection oven for 10 minutes. The mix will bake light and fluffy. Allow to rest, but not too long. These tiny bites are perfect right out of the oven.

Chef Notes: Filo, or phyllo dough is a paper thin dough that you can buy at your local food store. Do not try to make your own dough, this is a very tricky procedure. The best chefs and cooks in the world buy their filo dough. You can, however, make your own cups. Lay a sheet of filo dough out, mop on some clarified butter or margarine and lay another sheet on top. Repeat this method 4 or 5 times. Cut small squares with a sharp knife. Spray out mini muffin tins and lay your squares in and push inside to form a cup. Bake these at 350 degrees for ten minutes to get a nice crispy cup.

To garnish the pumpkin tartlettes, try ground nuts. I like to top these with candied walnuts and powdered sugar.

Recipe courtesy of Chef Josh, Executive Chef, The Jewish Home of Greater Harrisburg, Inc. ©2015