Chestnut and Butternut Pie Cups

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 12:

- 200g diced butternut squash, partially boiled
- 100g roasted chestnuts, finely chopped

- 1 celery stick, finely chopped
- 3 chestnut mushrooms, finely chopped
- 1 tbsp red onions, finely chopped
- 1 tbsp rosemary
- 2 tsp balsamic vinegar
- 500g shortcrust pastry

Instructions

1. Heat a little oil in a large pan. Fry the onion, followed by the squash, mushrooms and celery.
2. Add the chestnuts, then stir in the rosemary and vinegar. Set aside to cool.
3. Roll out the pastry onto a floured surface into a large rectangle. Cut into 12 squares.
4. Press each square into the hole of a non-stick muffin tray, creasing the edges round to create a flower 'cup'

5. Spoon the filling into each 'cup', then bake at 190 degrees C for 25-30 minutes.