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"Pumpkin Pastries": [
  {
    "Recipe Name": "Pumpkin Pasties",
    "Ingredients": [
      "2 cups of pumpkin puree",
      "1/2 cup of sugar",
      "1 teaspoon of cinnamon",
      "1/2 teaspoon of nutmeg",
      "1/4 teaspoon of cloves",
      "Pastry dough",
      "Egg wash (1 egg beaten with a splash of milk)"
    ],
    "Instructions": [
      "Mix pumpkin puree, sugar, and spices in a bowl.",
      "Roll out the pastry dough and cut it into small circles.",
      "Place a spoonful of the pumpkin mixture in the center of each circle.",
      "Fold the dough over to create a half-moon shape and crimp the edges with a fork.",
      "Brush the pasties with egg wash.",
      "Bake at 375°F (190°C) for 20-25 minutes or until golden brown."
    ]
  },

  {
    "Recipe Name": "Pumpkin Tartlets",
    "Ingredients": [
      "1 cup of pumpkin puree",
      "1/2 cup of brown sugar",
      "1/2 teaspoon of ginger",
      "1/2 teaspoon of cinnamon",
      "1/4 teaspoon of nutmeg",
      "Mini tart shells",
      "Whipped cream for garnish"
    ],
    "Instructions": [
      "Mix pumpkin puree, brown sugar, and spices in a bowl.",
      "Spoon the mixture into mini tart shells.",
      "Bake at 350°F (175°C) for 15-20 minutes or until set.",
      "Let cool and garnish with whipped cream."
    ]
  }
],

{
  "Recipe Name": "Creamy Pumpkin Soup",
  "Ingredients": [
    "2 cups of pumpkin puree",
    "1 onion, chopped",
    "2 cloves of garlic, minced",
    "4 cups of vegetable broth",
    "1/2 cup of heavy cream",
    "Salt and pepper to taste"
  ],
  "Instructions": [
    "Sauté the onion and garlic in a pot until soft.",
    "Add the pumpkin puree and vegetable broth, and simmer for 20 minutes.",
    "Blend the soup until smooth, then return it to the pot.",
    "Stir in the heavy cream and season with salt and pepper.",
    "Heat through and serve."
  ]
},

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