



PUMPKIN PIE

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FILLING

425g orange fleshed pumpkin,
peeled, seeded and cut into chunks
3 eggs
50g butter
250g light soft brown sugar
1tsp cornflour
60ml whole milk
½ tsp salt
1½ tsp ground cinnamon
½ ground ginger

240ml double cream
¼ tsp ground nutmeg
¼ tsp ground cloves
¼ tsp ground black pepper

PASTRY

250g plain flour
125g unsalted butter, cold, cubed
180g caster sugar
1 large egg
Pinch of salt

PASTRY

- In a food processor or by hand, mix together the flour, salt, sugar and butter until you form a bread crumb like consistency
- Add the egg and work the mixture so it just starts to form a dough
- Wrap the dough in cling film and then rest in the fridge for 30 minutes
- Lightly grease a 25cm tart tin
- Roll out the pastry on a floured table about 3mm thick, large enough to line the tin, place into the tin, filling holes as needed

FILLING

- Pre heat the oven 180°C/gas mark 4
- Put the pumpkin pieces in a roasting tray with a few knobs of butter, cover with tin foil and bake for 30 minutes until soft, stirring occasionally
- Remove from the oven and then blend in a liquidiser until smooth. Push through a sieve to remove any fibrous strands
- Whisk the pumpkin with the eggs and sugar, then add the rest of the ingredients and mix well
- Remove the pastry from the fridge, line with greaseproof paper and fill with baking bean or rice, blind bake for 8 to 10 minutes until pastry is lightly golden, remove the baking beans and paper and leave to rest for 10 minutes
- Pour the pumpkin mix into the tart case and bake for a further 40 minutes or until filling has set. Serve with icing sugar and whipped cream

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