



RECIPE OF THE MONTH



Pumpkin Pie

Pumpkin pie is the perfect way to use the flesh from a Halloween pumpkin! A firm autumn favourite, this rich and spicy pumpkin pie is delicious served with whipped cream.

For the Pie

- 750g pumpkin, peeled, deseeded & cut into chunks
- 350g of sweet shortcrust pastry
- plain flour for dusting
- 140g caster sugar
- 1/2 tsp salt
- 1/2 tsp fresh nutmeg, grated
- 1 tsp cinnamon
- 1 tbsp icing sugar
- 2 eggs, beaten
- 25g unsalted butter, melted
- 175ml milk

Method

- Place the chunks of pumpkin into a large saucepan, cover with water & bring to the boil
- Cover with a lid and simmer for 15 mins or until tender. Drain & put aside to cool
- Pre-heat the oven to 180°C / gas 4. Roll the pastry on a lightly floured surface and use to line a 22cm loose-bottomed tart tin & chill for 15 mins
- Line the pastry with baking parchment & baking beans then bake for 15 mins. Remove the beans & paper then bake for a further 10 mins until the pastry is pale golden brown and biscuity. Remove from the oven and allow to cool
- Set the oven temperature to 220°C / gas 7. Push the cooled pumpkin through a sieve into a large bowl.
- In a separate bowl combine the sugar, salt, nutmeg and half the cinnamon. Mix in the beaten eggs, melted butter & milk, then add the pumpkin puree and combine.
- Pour the mixture into the tart shell & cook for 10 mins, reduce the temperature to 180°C / gas 4 & continue to bake for 35-40 mins until set
- Leave to cool, then remove pie from tin. Mix the remaining cinnamon with the icing sugar & dust over the pie. Serve chilled