

Pumpkin pie (Desserts)



Preparation

Prepare the shortcrust pastry by working the flour with a little salt and the chopped up butter. Gradually add the water and when the dough is compact make a ball and put it in the fridge for 20 minutes. Cut the pumpkin into pieces and boil in a little water until tender. Reduce to a puree in a blender. Transfer the mashed pumpkin to a saucepan and heat over low heat after adding the caster sugar. Add the cinnamon and ginger to the pumpkin mixture. Remove from heat and add the milk and cream. Add the eggs one at a time, whisking everything together until the mixture is smooth and slightly frothy. Roll out the pastry and line a round cake tin lined with baking parchment. Cover the pastry crust with tin foil and then prick the pasta and foil with a fork in several places. Bake in preheated oven at 200°C for 15 minutes, then remove the foil and bake for another 10 minutes. Remove the pastry shell from oven and fill it with the pumpkin mixture. Bake again and cook for 30 minutes. Remove the pie from the oven and let it cool for at least an hour. It should be firmer towards the edges and wobble slightly in the middle, which will firm up as it cools. Cut into slices and serve: it is excellent served with a dollop of whipped cream.

Tips

As an alternative to boiling the pumpkin you can cook it in the oven for a slightly 'drier' finish.

Trivia

The origin of the pumpkin pie is in the United States, where this dessert is made both on Halloween and Thanksgiving Day.

Information

Preparation 20 minutes

Total Time 55 minutes

Serves X Serves 8 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Squash 600 grams (Cleaned)

Sugar 150 grams (Caster sugar)

Cinnamon (2 teaspoons of cinnamon powder)

Ginger (2 teaspoons of ground ginger or grated fresh ginger)

Whipping cream 200 millilitres

Milk 160 millilitres

Eggs 3 units

Italian 00 flour 200 grams (For the shortcrust pastry)

Salt (For the shortcrust pastry)

Water 50 millilitres (Cold for the shortcrust pastry)

Butter 100 grams (For the shortcrust pastry)

