Pumpkin Pie

**Season:** Winter  
**Type:** Dessert  
**Difficulty:** Hard  
**Serves:** 6 or 15 tastes  
**Fresh from the garden:** Pumpkin, eggs  
**Recipe source:** www.taste.com

**Equipment:**  
- Scales  
- Food processor  
- Plastic wrap  
- Rolling Pin  
- Loose based tart pan  
- Baking paper  
- Saucepan and steamer  
- Chopping board  
- Knife  
- Cup measures  
- Spoon measures  
- Blender

**Ingredients:**  
- 500 grams peeled pumpkin  
- 3 eggs  
- 1 ½ cups thickened cream  
- 185 grams brown sugar  
- 1 ½ teaspoons ground cinnamon  
- 1 teaspoon ground ginger  
- ½ teaspoon nutmeg  
- ¼ teaspoon ground cloves  
- ¼ teaspoon allspice  
- Icing sugar to dust  
- Pastry:  
  - 250 grams plain flour  
  - 110 grams icing sugar  
  - 110 grams butter  
  - 1 egg

**What to do:**

- Pre-heat oven to 180°C  
- Make the pastry by placing flour, icing sugar and butter in a food processor and mix until it resembles fine breadcrumbs.  
- Add the egg and process until it forms a ball.  
- Cover with plastic wrap and chill for 30 minutes.  
- Chop pumpkin and steam until soft.  
- Puree and measure out 2 cups, allow to cool.  
- Lightly grease tart tin with cooking spray.  
- Once chilled, roll out pastry onto a lightly floured bench top and line tart pan.
• Refrigerate again for 30 minutes to allow the pastry to rest.
• Meanwhile finish preparing filling
• Place puree, eggs, cream, sugar and spices in a blender and whiz until smooth
• Set aside until ready to use
• Line the pastry with baking paper and fill with rice and “bake blind” for 10 minutes
• Increase heat to 220°c and pour in pumpkin mixture
• Reduce heat to 150°c and bake for another 30-40 minutes
• Cool and serve with cream and a dusting of icing sugar.

**Baking Blind** means to bake a pie crust without a filling. You need to weigh down the crust so that it doesn’t rise and loose its shape. This can be done by lining the pastry with baking paper then placing rice or dried beans on top of it. Purpose bought pastry weights can be used but rice or beans work just as well.