

WILF'S PUMPKIN PIE

THE PERFECT HALLOWEEN DESSERT SERVED WITH
CREME FRAICHE OR ICECREAM



8-10 servings



60 minutes



INGREDIENTS

Pastry:

225g plain flour

1 medium egg

60g caster sugar

145g softened butter

Filling:

445g of pumpkin puree

4 medium eggs

120g soft brown sugar

1 tsp each of ginger,

cinnamon and ground

cloves

zest of one lemon and

one orange

295ml double cream

DIRECTIONS

Pastry:

1. Blitz flour, salt, and butter in a food processor until coarse crumbs form.
2. Add sugar, then pulse in beaten egg to form a rough dough.
3. Wrap dough and chill 20-30 minutes to prevent shrinkage.
4. Roll out pastry 4mm thick, line pie dish, trim, & chill again before baking.
5. Bake the empty pastry case for 10-15 minutes before filling & finishing the bake below.

Filling:

1. Whisk the eggs up.
2. Add the sugar & spices to the double cream & heat up to a simmering point. (Not boiling).
3. Pour over the egg mix & combine with the pumpkin purée.
4. Pour into the prepared baked blind pastry case.
5. Cook on 190°C for 10 minutes.
6. Then reduce it down to 160°C for another 35-40 minutes.
7. Allow to cool and set before slicing