

PUMPKIN PIE

PREP TIME

25 mins

COOK TIME

15 + 35 mins

SERVINGS

12

INGREDIENTS

SWEET SHORTBREAD PASTRY

180g Butter, at room temperature
1/2 cup Sugar
2 Eggs
2 1/2 cups Plain Flour
1/2 cup Self Raising Flour

FILLING

2 cups Pureed Pumpkin
6 Egg Yolks
3/4 cup Sugar
2 tablespoons Cornflour
1 tablespoon Cinnamon
500ml Cream
Fresh Nutmeg

INSTRUCTIONS

- Begin by peeling and cutting some Pumpkin into small pieces. Place in a microwave-safe container and cook until collapsed and super soft. You'll want 2 cups of cooked Pumpkin in total.

PASTRY

- Place all the pastry ingredients into a bowl and mix on low speed using a mixer.
- Mix until combined, adding some water if necessary to bring dough together so it "cleans the bowl".
- Once the dough has come together, roll into a log shape with your hands on the benchtop, then cut discs of dough, placing them into a tart dish. Smoosh with your fingers or knuckles until the sides and base are covered, paying attention to smoosh into the corners so that there's not too much pastry.

FILLING

- In a mixing bowl, whisk the cooled, cooked Pumpkin until completely smooth and pureed.
- Add Egg Yolks, Cornflour, Sugar and Cinnamon and whisk until combined.
- Next, add the Cream and stir to a smooth consistency.
- Pour into the tart dish and bake at 180°C for 35 minutes or until it firms up as a whole and you can touch the top without it sticking to your finger.
- Chill. Serve with whipped Chantilly Cream (which is Cream whipped with Sugar and Vanilla), and finish with some grated fresh Nutmeg on top.