



# Pumpkin pie

RECIPE



by Sarah Jane Crawford

For one **26 CM** pie - **Preparation:** 30 minutes  
**Cooking time:** approximately 1 hour and 20 minutes - **Resting:** 1 hour

## DOUGH

### INGREDIENTS

- 130 g of cold butter cut into cubes
- 215 g of flour
- 2 teaspoon salt
- 65 ml of cold water
- 1 teaspoon lemon juice
- 1 beaten egg (for browning)

### PROCEDURE

Using a food processor, mix the butter with the flour and the salt, then mix in the water and lemon juice with your hands until you obtain a smooth dough. Form a ball, wrap it in cling film and leave to rest in the fridge for 1 hour.

Heat the oven to 170°C. On a well-floured work surface, roll out the dough with a rolling pin and form a disc that is 3 cm larger than the cake pan.

Butter and flour the cake pan.

Line it with the disc of dough, roll the excess edge on itself and pinch it with your fingers to shape it, making sure that it protrudes a little from the edge of the cake tin.

Cover with baking paper and dried beans\*, and bake for 40 minutes, until the edge is golden and the dough is dry.

Remove the paper and beans, brush the bottom of the cake with the beaten egg, then bake again for 2 minutes.



#### \*BAKING BLIND

Baking blind is used to prepare perfect bases for tarts or savory pies, which you can then fill with a filling that requires no cooking, or just a few minutes. Dried legumes, such as the beans in this recipe, are used to evenly distribute the heat of the oven over the base.

*Be careful though, because the beans that have been used for baking then are not really edible, but can only be used for other baking blind!*



RICETTA

## Torta di zucca

di Sarah Jane Crawford



## FILLING

### INGREDIENTS

- 3 medium eggs
- 1 egg yolk
- 120 g of raw cane sugar (or 115 g of granulated sugar + 5 g of molasses)
- 120 ml of maple syrup
- 350 ml of liquid cream
- 420 g of pumpkin puree\*
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg



\*You can purchase frozen or canned **pumpkin puree**, or you can prepare the puree at home following the instructions below

### PROCEDURE

Heat the oven to 180°C. Beat together the eggs, the egg yolk and sugar. Add the rest of the filling ingredients one by one and mix until you obtain a homogeneous preparation. Pour it into the pasta shell and bake for about 40 minutes, until the filling thickens. Let cool before serving.

## PUMPKIN PUREE

### INGREDIENTS

- approximately 450g of raw pumpkin

### PROCEDURE

Heat the oven to 220°C. Remove the skin from the pumpkin (about 450 g before cooking), empty it and cut it into pieces. Place them in the oven pan covered with baking paper, add enough water to cover the bottom and bake for about 1 hour, until the pulp is soft.

Leave to cool and then, with the help of a food processor, reduce the pumpkin pieces into a perfectly smooth puree.

If it is too liquid, let it drain overnight in the refrigerator in a colander lined with a clean cotton cloth.



### DO YOU WANT TO DECORATE YOUR PUMPKIN CAKE WITH CREAM CHEESE?

INGREDIENTS (for 500g of cream): 500g of spreadable cheese, 80g of icing sugar, 1 teaspoon of natural vanilla flavoring.

PROCEDURE: Work the spreadable cheese until you obtain a creamy consistency. Gradually add the sugar and natural vanilla flavoring until the ingredients are all well blended. Once ready, store your cream cheese in the fridge.