

PUMPKIN PIE RECIPE

INGREDIENTS (serves 6)

1kg pumpkin
150g soft dark brown sugar
3 tbsp cinnamon
1 tsp ground ginger
½ tsp grated nutmeg
3 eggs
250ml milk
125ml evaporated milk

Short crust pastry:

250g plain flour
½ tsp salt
125g unsalted butter
Sprinkle of flour (for rolling out)



RECIPE

Remove the skin and seeds from the pumpkin and dice into 5cm cubes. Place the pumpkin on a baking tray, cover with foil and bake at 180C for about 15 minutes. Mash and stand in a sieve to remove the excess liquid. Chill until require.

To make the pastry, sift the flour and salt into a bowl. Rub in the margarine until the mixture resembles fine breadcrumbs. Add enough cold water to make a stiff dough. Press the dough together with your fingertips. Roll out the dough on a lightly floured surface, then line a 25cm pie plate. Chill in the fridge for at least 30 minutes. Blind bake for 30 minutes (with beans) and then 10 minutes (without beans).

In a large bowl, mix 450g of the mashed pumpkin with the sugar, cinnamon, salt, ginger and nutmeg. In a separate bowl, beat the eggs, add the milk and evaporated milk and mix well. Stir the egg/milk mixture into the pumpkin mixture. Pour into the pastry case.

Bake for 50 minutes at 150C or until a knife inserted in the centre of the pie comes out clean. Allow to cool slightly before serving.

Serve with vanilla ice cream and enjoy your efforts! (in the photo we have also served ours with a spiced pumpkin puree and arctic roll).