

Pumpkin Pie

You'll need:

Pastry:
250g plain flour, plus 50g extra for dusting
125g unsalted butter, chilled and cubed
50g icing sugar
1 large egg yolk
2-3 tablespoons cold water

Filling:
500g pumpkin puree
150g brown sugar
2 large eggs
200ml double cream
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves (optional)
1 teaspoon vanilla extract
A pinch of salt

Pastry:
1. Using your hands or a food processor, crumb the flour, sugar and butter together. When it turns to a fine crumb, add in the egg and cold water and mix to form a dough. Shape into a ball and use a rolling pin to flatten slightly into a thick rectangle shape. Wrap the dough in plastic wrap and leave to rest in the fridge for 30 minutes.
2. Prepare your tart case by brushing with butter or margerine and dusting with flour, making sure you shake off any excess.
3. Remove the dough from the fridge and dust your surface with flour. Usig a rolling pin, roll into a large circle, big enough to cover your tart ring.
4. Place the rolled dough into your tart ring and cover with a sheet of parchment and some rice or baking beans.
5. Blind bake the pastry for 15 minutes in an oven pre-heated to 165°.

Liam's Top Tips: You can use a prebaked tart case to save time. Your pastry can keep in the fridge uncooked for up to a week, or 6 months in the freezer. Avoid getting any holes in the tart case as it will make the filling leak and make the pastry soggy.

Filling:
1. Firstly, halve the pumpkin and using a spoon, remove all the seeds.
2. Place the pumpkin half's flat side down and roast in a pre-heated oven at 180° for 45 minutes - 1hour, or until the pumpkin has become soft to the touch.
3. Remove from the oven and allow to cool slightly, before turning over and using a spoon to remove all the cooked flesh from the skin. Place the cooked flesh into a sieve to allow excess water to drip through.
4. Mix pumpkin puree with all other ingredients to form your filling mix.
5. Pour the filling into your pre-baked tart case and put it back into the oven at 170° for 45 minutes.
6. Allow to cool before slicing and serving with whipped cream and a dusting of cinnamon.

Liam's Top Tip: When the pie is removed from the oven, it should have a slight wobble. When cooled this will set and give a perfect creamy texture