



PUMPKIN PIE FROM ALEXANDRA EMBACHER



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Bake stable
- Pie remains moist for longer



Tips

Allow to cool the pie before removing from the cake tin.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE SHORTCRUST PASTRY

300 g Flour

100 g Powdered sugar

Vanilla sugar

1 pinch(es) Salt

Lemon peel

200 g Butter, chilled

1 Egg(s)

FOR THE FILLING

250 g QimiQ Cream Base

500 g Pumpkin, peeled, cored

150 ml Water

100 g Brown sugar

3 Egg(s)

Cinnamon, ground

Salt

Ground nutmeg, ground

METHOD

1. For the shortcrust pastry: sieve the flour and icing sugar onto a surface. Add the vanilla sugar, salt and lemon zest.
2. Cut the cold butter in small pieces and grind with your hands onto the flour mixture.
3. Add the egg and knead to form a smooth dough.
4. Wrap in cling film and allow to chill for 2 hours.
5. For the filling: cut the pumpkin into small pieces and cook in the water until soft. Allow to cool and blend smooth.
6. Mix the remaining ingredients, add the cold pumpkin puree and mix well.
7. Preheat the oven to 180 °C (air circulation).
8. Roll out the shortcrust pastry with some flour and put into a cake tin.
9. Brick the base with a fork and top with the filling.
10. Bake in the preheated oven for approx. 45 minutes.