



# EGGLESS PUMPKIN PIE



## QimiQ BENEFITS

- No splitting or cracking of surface
- Quick and easy preparation
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation



15



easy

## INGREDIENTS FOR 2 DEEP DISH PIE(S) Ø 23 CM

**2 ea** Deep dish pie crust(s) 210 g each

### FOR THE FILLING

**227 g** QimiQ Classic, unchilled

**737 g** Pumpkin

**907 g** Condensed milk 10 % fat

**2 g** Salt

**12 g** Pumpkin pie spice

## METHOD

1. Preheat the oven to 135° C (conventional).
2. Whisk QimiQ Classic smooth.
3. Add the condensed milk and pumpkin and mix well.
4. Sift the spice and salt together and fold into the mixture.
5. Pour into the pre-baked pie crusts and bake until set.