

## Pumpkin pie



Autumn is the season for pumpkins which means there is now a large selection of different varieties to choose from. Pumpkins can be used in a variety of ways – whether fried, roasted or pickled, as a filling, as a soup or purée, in a gratin or a cake, or simply as a steamed vegetable – the possibilities are seemingly endless. Today we are going to look at making pumpkin pie.



### **Ingredients for one pie** (up to 8 servings):

- 500 g Hokkaido pumpkin flesh (red kuri squash) (total weight c. 600 g)
- 80 g butter
- 200 g cornmeal
- ½ packet of baking powder
- 150 g sugar

5 eggs  
500 ml apple juice  
½ tsp ground cinnamon  
½ vanilla pod

**Tips:** This recipe can be altered in a number of ways:

Honey can be used instead of sugar to sweeten it.

In terms of seasoning you could use a piece of ginger (c. 2 cm) and some chilli instead of cinnamon and vanilla, or simply use a pack of 'Lebkuchen' (gingerbread) seasoning (c. 1 tsp). It is also possible to combine ginger, chilli and vanilla.

**Preparation** (Preparation time: 30 minutes; cooking time: 20 minutes; baking time: 30 to 40 minutes):

Remove the seeds from the pumpkin and cut into small pieces.

Steam the pumpkin flesh in a pan with the sieve insert and lid for approximately 20 minutes until it is soft (alternatively steam the pumpkin flesh in a small volume of water). Then purée the pumpkin with a hand blender or a food mill. Now leave it to cool a little.

Next stir the cornflour and baking powder together and then add the sugar, soft butter, eggs, a pinch of salt, the pulp of the vanilla pod, ground cinnamon and finally the apple juice to the puréed pumpkin.



Preheat the oven to 180 degrees. Pour the pumpkin mixture into a lightly greased tourtière – a round tart mould (diameter 24 cm).

Place the pie in the oven and bake for 30 to 40 minutes.

Leave the baked pie to cool and then decorate with a dusting of icing sugar. Best served lukewarm or cold.

Enjoy trying out this dish. Bon appetit!

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