

# PUMPKIN PIE

## WHAT YOU'LL NEED

### Ingredients

- 750g pumpkin or butternut squash, peeled, deseeded and cut into chunks
- 350g sweet shortcrust pastry
- Plain flour
- 140g caster sugar
- ½ tsp salt
- ½ tsp fresh nutmeg, grated
- 1 tsp cinnamon
- 2 eggs, beaten
- 25g butter, melted
- 175ml milk
- 1 tbsp icing sugar

### Equipment

- 22cm loose-bottom tart/pie tin
- Baking beans or otherwise

## WHAT TO DO

1. Preheat oven to 180C/gas mark 4.
2. Place the pumpkin in a large saucepan, cover with water and bring to the boil. Cover with a lid and simmer for 15 minutes or until tender. Once cooked, drain your pumpkin and set aside to cool.
3. Roll out the pastry on a lightly floured surface and use it to line a 22cm loose-bottom tart tin. Chill for 15 minutes. Line the pastry with baking parchment and baking beans, then blind bake for 15 minutes.
4. Remove the beans and paper, and cook for a further 10 minutes until the base is pale golden. Remove from the oven and allow to cool slightly.
5. Increase oven to 220C/gas mark 7. Push the cooled pumpkin through a sieve into a large bowl.
6. In a separate bowl, combine the sugar, salt, nutmeg and half of the cinnamon. Mixing in the beaten eggs, melted butter and milk, then add to the pumpkin purée and stir to combine.
7. Pour into the tart shell and cook for 10 minutes, then reduce the temperature back to 180C. Continue to bake for 35-40 minutes until the filling has just set.
8. Leave to cool, and then remove the pie from the tin. Mix the remaining cinnamon with the icing sugar and dust over the pie. Serve chilled with cream or ice cream.

*Chef's Tip: If you don't have baking beans, they're readily available now from supermarkets or cookshops. A great alternative is to use pennies! They heat the pastry in the same way as baking beans without the need to buy extra equipment, just use enough to cover the surface*



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