Thanksgiving Pumpkin recipe

Pumpkin Pie topped with Pecan Praline

Serves 6-8

Ingredients:

- Pre-prepared shortcrust pastry
- 300g cooked fresh or tinned pumpkin
- 250g caster sugar
- 120g light brown sugar
- 175ml whipping cream
- 5 tbsp milk
- 2 eggs
- 1 tbsp bourbon or whisky (optional)
- ¾ tsp cinnamon
- ½ tsp ground all spice
- ½ tsp ground ginger
- ¼ tsp ground cloves
- ¼ tsp grated nutmeg

For topping

- 50g pecans, chopped
- 250g light brown sugar
- 25g unsalted butter

Method:

Pre heat the oven to 175°C.

Line a 22cm flan tin with shortcrust pastry and partially blind bake. With an electric mixer, beat the pumpkin with the remaining ingredients (except the topping ingredients) until smooth and well blended.

Pour the mix into the blind-baked pastry case. Bake until the filling is just set (the pie will

continue to set whilst cooling down) and pastry is golden, around 45 minutes. Remove to a wire rack and completely cool, then refrigerate.

Pre heat the grill.

Combine the pecans, sugar and butter and sprinkle evenly over the chilled pie.

Place under the grill for around 1 minute to caramelise the topping.

Leave to cool and serve at room temperature with chilled whipped cream or vanilla ice cream.

Enjoy!!

Donatella Inchingolo, *Pastry Chef*