

Bertie's Home Made Pumpkin Pie



Ingredients

For the pastry:

Sweet Short crust pastry case or a packet of ready made sweet short crust pastry with 40g/1 & 1/2 oz crushed pecans mixed in.

For the Filling:

450g/1lb prepared weight pumpkin flesh, cut into 1" chunks

2 large eggs plus 1 yolk (save the white)

3oz/75g soft dark brown sugar

1 tsp ground cinnamon

1/2 level teaspoon freshly grated nutmeg

1/2 tsp ground allspice

1/2 tsp ground cloves

1/2 tsp ground ginger

10fl oz/275ml double cream

Preheat the oven to 180c/350f/gas mark 4
Use a shop bought sweet crust pastry case, about 9"/23cm diameter and 1 1/2"/4cms deep.

To make the filling, steam the pumpkin then place in a coarse sieve and press lightly to extract any excess water.

Lightly whisk the eggs and extra yolk together in a large bowl.

Place the sugar, spices and the cream in a pan; bring to simmering point, giving it a whisk to mix everything together.

Pour it over the eggs and whisk it again briefly.

Now add the pumpkin puree, still whisking to combine everything thoroughly then pour the filling into your pastry case and bake for 35-40 minutes by which time it will puff up around the edges but still feel slightly wobbly in the centre.

Remove from the oven and place the tin on a wire cooling rack. Serve chilled (store loosely covered in foil in the fridge) with some equally chilled crème fraiche.