

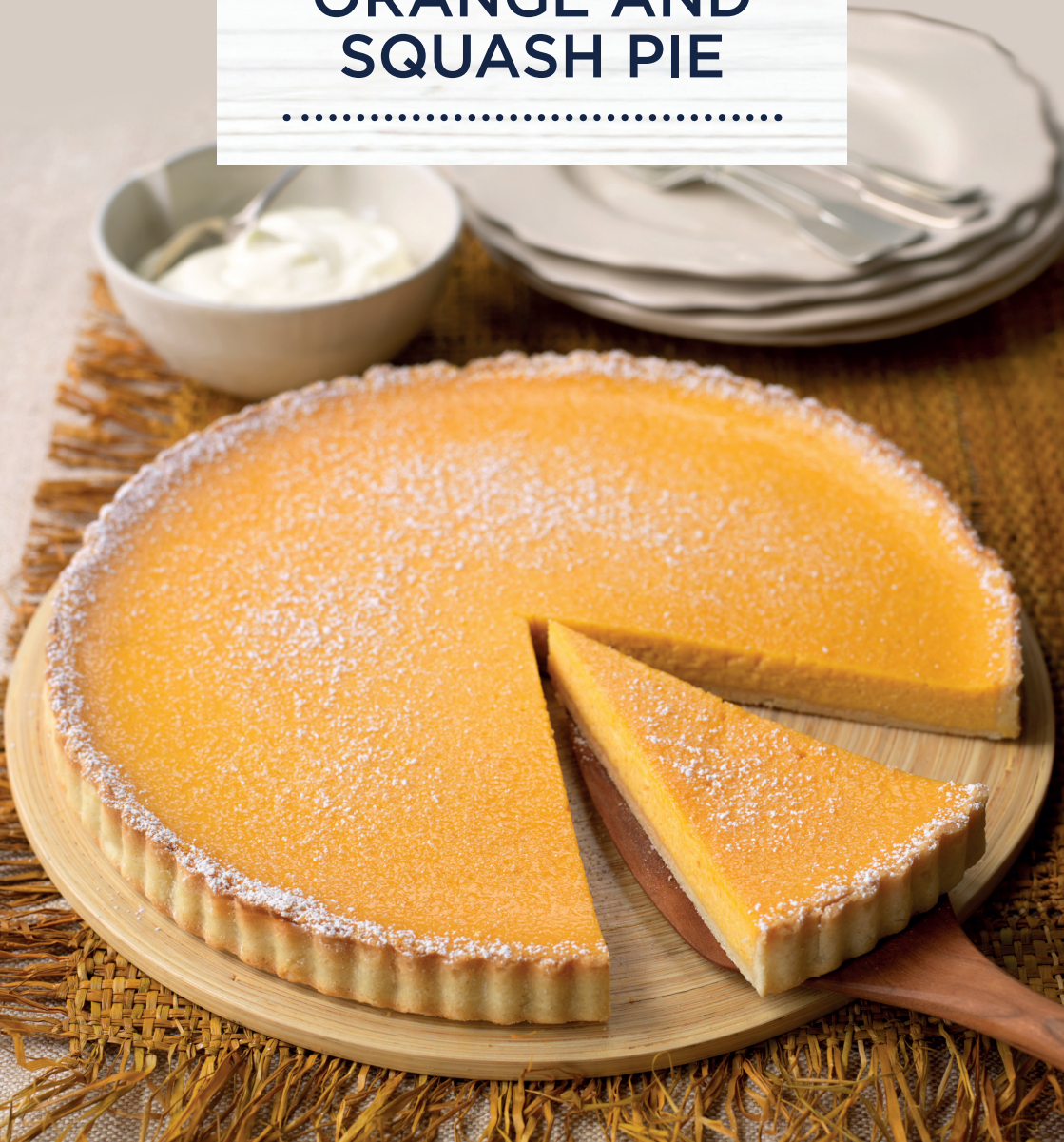


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*ingredients to inspire...*

# GINGER, ORANGE AND SQUASH PIE

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Brought to you by  
**Mark Stower**  
Director of Food  
and Service

### Ingredients

400g sweet pastry  
dough

1/2 of a squash

25g butter

50g demerara sugar

4 eggs

150g sugar

300ml evaporated milk

Zest of 1 medium orange

50g ground almonds

1/2 tsp cinnamon  
(or to taste)

1/2 tsp grated ginger  
(or to taste)

# GINGER, ORANGE AND SQUASH PIE

Serves: 6

### Method

1. Line an 18cm flan ring with the pastry dough and bake blind.
2. Cut the squash in half and peel off the outside skin of one half. Take out all the seeds and roughly chop the flesh.
3. Place the butter, demerara sugar and squash into a pan and slowly cook over low heat. Add the ginger and cinnamon after 5 minutes and continue to cook. When the squash is soft and fully cooked, place into a food processor and blend to a smooth paste. Leave to cool.
4. Place the purée into a large mixing bowl and add the eggs, sugar, milk, ground almonds and orange zest. Mix thoroughly.
5. Add the mix to the pastry case and bake at 150°C for 35 to 40 minutes or until set. (It should just wobble in the middle when slightly shaken in the oven.)
6. Leave to cool completely. Try serving with low fat crème fraîche.



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