

SWEET Pumpkin Pie

What to do with a pumpkin? Pumpkin soup is nice, but a sweet pumpkin pie is better. Winter is the perfect time for sourcing and baking a pumpkin; the organic beauty we got to make this pie was just 1.80 a kg. Melding it with sugar, oats, cream, and ginger nut biscuits makes for a luscious dessert or cracking afternoon snack. This pie is loosely based on the notorious "Crack Pie", found at the Momofuku Milk Bar in NYC. And if you haven't heard of that, hop onto google cause chances are you haven't fully come to appreciate the power of the PIE.

INGREDIENTS

200g ginger snap biscuits	20g corn flour
50g rolled oats	5g salt
300g caster sugar	225g melted butter
150g brown sugar	190g pumpkin puree
20g milk powder	8 egg yolks

Begin by roasting the pumpkin and letting it cool. Take half a pumpkin, and chop it into decent sized chunks. Wrap tightly in foil and bake in a moderate oven until the pumpkin is cooked completely through and soft. Use these segments to make your pumpkin puree by blitzing them in a food processor or blender until very smooth.

For the pie crust, combine the ginger snap biscuits, rolled oats, a tbsp of sugar and a pinch of baking powder in a food processor. Pulse until fine breadcrumb consistency. Tip into a mixing bowl and pour over 120 g of melted butter. Incorporate well and press the mixture evenly into a pie tin of your choice.

For the filling, combine the sugars, salt, milk powder and cornflour in a mixer with a paddle attachment and mix until incorporated. Add the melted butter with the speed on low for a couple of minutes until the mixture is moist. Keep mixing on low and add the pumpkin until well combined. Finally, add the egg yolks, one at a time until smooth and glossy.

Pour the filling into the pie crust and bake in an oven on 160C for 15 minutes. Hopefully by this stage the pie will have begun to set around the outside. Now open the door and keep it ajar with a wooden spoon while the middle sets a bit more. Keep it like this for another 10 minutes then turn the oven off and let the pie cool in the oven. It won't completely set in the middle but that's ok, it will firm up when cool.