



# Savoury pumpkin pie

Recipe by V-ZUG Ltd.



|                 |                                   |
|-----------------|-----------------------------------|
| Preparation     | 30 Mins                           |
| Resting<br>time | 10 Mins                           |
| Cooking<br>time | 45 Mins                           |
| Portions        | 4                                 |
| Appliance       | CombairSteamer V2000 from<br>2021 |

vegetarian puff pastry pie

## Filling

---

600 g pumpkin flesh  
300 g full-fat quark  
100 ml single cream  
4 eggs  
1 tbsp cornflour  
50 g grated Parmesan  
1 bunch of parsley, chopped  
3 tsp salt  
1 pinch of nutmeg  
Some pepper  
1 orange, some grated zest

## Pie

---

Butter for greasing  
2 rolled-out rounds of puff  
pastry  
2 tbsp ground hazelnuts

## Filling

---

Cut the pumpkin flesh into thin strips (julienne) or coarsely grate on a rösti grater.





Mix the other ingredients together in a bowl until smooth. Add the pumpkin.

## Pie

---

Grease the baking tray with butter and line with the pastry. Prick the pastry base with a fork. Sprinkle over the ground hazelnuts.

Spread the filling out over the pastry base. Place the second round of pastry loosely on top. Press the edges together well and trim away any excess pastry. Prick the pastry lid with a fork.

## Baking

---

Bake the pumpkin pie on a wire shelf in the middle shelf position at 210 °C for 45 minutes using the professional baking classical mode.

Leave to cool down for about 10 minutes before serving.

## Cooking step

---

**Professional baking classical 210 °C for 45 Mins**

## Tips

---

Pumpkin can be substituted with any root vegetable, according to preference.

## Accessories

---

Wire shelf

ø 29 cm round baking tray

