



Pumpkin flan

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制备过程 20 分钟
烘烤的时间：烘烤时间取决于机器
份 8
电器 Comhair SE 自 2015 年

Preparation

500 g pumpkin, butternut, equivalent to roughly half a pumpkin

1 sprig of rosemary

Peel the pumpkin and cut into 1.5 cm chunks. Pull the rosemary needles from the sprig and chop finely.

将发酵桶预加热 **PizzaPlus** 到 **180°C**

2 eggs

250 ml single cream

100 g Gruyère, grated

Salt

Pepper, freshly milled

Nutmeg, grated

For the filling, whisk the eggs, stir in the single cream, Gruyère and rosemary, then season with salt, pepper and nutmeg to taste.

1 shortcrust pastry, rolled-out round

3 tbsp pumpkin seeds

Cover the round baking tray with baking paper and put the pastry on it. Prick it several times with a fork. Put the pumpkin in the pastry case and pour over the filling. Scatter over the pumpkin seeds.

Put the round baking tray on to the wire shelf in the preheated cooking space. Bake.

放入糕点

在 **PizzaPlus** 期间为 **180 45 分钟°C**

配件

Round TopClean baking tray, ø29 cm

Wire shelf

