Pumpkin pie

Recipe by V-ZUG Ltd.

Preparation	25 Mins
Resting time	30 Mins
Cooking time	25 Mins
Portions	8
Appliance	Combi-Steam MSLQ

Preparation

200 g white flour

1 tsp salt

100 g butter, cold

2 tbsp sugar

½ lemon, zest

1 egg

For the pastry, mix the flour and salt. Cut the butter into small pieces and rub into the flour until the mixture resembles breadcrumbs. Mix with the remaining ingredients and knead into a smooth dough. Cover over and refrigerate for about 30 minutes.

Then, on a floured surface, roll out the pastry into a round about 4 mm thick. Line the glass pie dish with baking paper and put the pastry into it.

500 g pumpkin purée, butternut or hokkaido

100 g cane sugar

3 eggs

200 g cream cheese

1 tsp cinnamon, ground

½ tsp ginger powder

¼ tsp cloves, ground

¼ tsp cardamom, ground

1 pinch of nutmeg, ground

Stir all the ingredients together. Add the spices to taste.

Put the filling into the prepared pastry case in the glass pie dish.

Put the pie dish on the hardened glass dish in the cold cooking space. Bake.

Hot air + steaming 180 °C for 10 Mins | PowerPlus level 3

PizzaPlus 220 °C for 13 Mins

Tips

The pumpkin purée can be made by steaming diced pumpkin flesh in the steam cooker. Canned pumpkin pie filling can be used as an alternative.

Serve with plum sorbet.

Accessories

Hardened glass dish

Glass pie dish ø26 cm

Additional information

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