Pumpkin flan

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Portions	8

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.

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.

Put the pastry in

Accessories

Round TopClean baking tray, ø29 cm

Wire shelf

Additional information

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