



Pumpkin Pie

Ingredient	10 Portions	50 Portions	100 Portions
Frozen pumpkin	650 g	3.25 kg	6.5 kg
Caster Sugar	125 g	625 g	1.25 kg
Milk	150 ml	750 ml	1.5 l
Margarine	40 g	200 g	400 g
Eggs	2	10	20
Icing Sugar	1 tsp	5 tsp	10 tsp
Ground Cinnamon	1 tsp	5 tsp	10 tsp
Ground Nutmeg	½ tsp	2.5 tsp	5 tsp
Salt	Pinch	Pinch	Pinch
Sweet Shortcrust Pastry	As needed	As needed	As needed

(See FFT Recipe)

Method

- 1. Weigh out required amount of Pumpkin and spread out onto a tray, dry roast this in the oven on 180C for about 15 minutes.**
- 2. Transfer the roasted Pumpkin to a jug and blend until smooth with a hand blender until smooth. Let this fully cool before adding the ingredients to make the filling.**
- 3. Heat oven to 170C. Roll out pastry, line the tin and leave to rest. Line the pastry with baking parchment and blind bake with ceramic baking beans, then bake for 15 minutes. Remove the beans and paper and bake for a further 10 minutes until the base is golden brown. Remove and leave to cool slightly.**
- 4. In a separate bowl combine the sugar, salt, nutmeg, and half of the cinnamon, mix in the beaten egg, milk, and melted margarine. Then add to the pumpkin and mix well.**
- 5. Pour the mixture into the pastry case and cook for 45 minutes until the mixture just sets. Remove from oven and leave to cool.**
- 6. Mix the remaining cinnamon with the icing sugar and sprinkle over the top of the cool pie.**

Allergens Egg, Milk, Gluten