

Pumkin Pie

750 grams mashed pumpkin
1 sweet shortcrust pastry
140 grams sugar
1 teaspoon salt
½ teaspoon fresh nutmeg, grated
1 teaspoon cinnamon
2 eggs, beaten
25 grams butter, melted
175 milliliters milk
1 tablespoon icing sugar

Heat oven to 180°.

**Roll out the pastry in a tart tin,
then bake for 15-20 min until the base is pale golden.**

Remove from the oven and allow to cool slightly.

Increase oven to 200°.

In a bowl, combine the sugar, salt, nutmeg and half the cinnamon.

Mix in the beaten eggs, melted butter and milk, then add the pumpkin purée and stir to combine.

Pour into the tart shell and cook for 10 mins.

Then reduce the temperature to 180°C.

Continue to bake for 35-40 mins.

Leave to cool, then remove the pie from the tin.

Mix the remaining cinnamon with the icing sugar and dust over the pie.

Serve chilled.