



Canadian Thanksgiving just passed and I have had several people asking for my pumpkin pie recipe. It's so worth it to make this yourself, with fresh pumpkin and homemade pastry, there is nothing like it. Perfect for this time of year...

MY SISTER'S PUMPKIN PIE

Pastry for a single crust deep 9 inch pie (see below)

2 eggs
1 cup 18% cream
1 2/3 cup fresh pumpkin puree
1 cup firmly packed brown sugar
1 tsp cinnamon
1/2 tsp each grated orange zest, salt, all-spice, cloves, ginger and nutmeg
Preheat oven to 425F (220C).

FOR THE CUSTARD

Start by cutting the pumpkin in half and clean out the seeds. Once clean, cut the pumpkin into small pieces. Place on a baking sheet and bake in oven for 30-45 minutes, or until soft. Let cool, then remove flesh from skin and puree or mash the flesh with the back of a fork. Leave the pulp in a fine meshed sieve for a minimum of 2 hours or leave overnight over a bowl to allow excess water to extract itself.

Once puree is ready, mix all ingredients together until the mixture is smooth.

Roll out pastry and place in a 9" pie dish. Crimp the edges between your fingers. Place the custard inside the pastry.

Bake at 425F (220C) for 15 minutes; reduce heat to 350F (175C) for 25 minutes more or until the tip of a sharp knife inserted comes out clean. Let cool for at least 10 minutes before serving.

Serve with Chantilly whipped cream.

CHANTILLY WHIPPED CREAM

1 cup heavy (whipping) cream
2-3 tablespoons icing sugar
1/2 teaspoon vanilla extract, vanilla powder or vanilla paste

Whisk the cream, sugar, and vanilla in a large bowl until soft peaks form. The cream should hold its shape but still be satiny in appearance.

PÂTE BRISÉE

Yield 2 single-crust, 9 to 10" pies

2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon sugar
1 cup (2 sticks) unsalted butter, chilled and cut into small pieces
1/4 to 1/2 cup ice water

Directions

In a bowl combine flour, salt, and sugar. Add butter, and quickly process by crumbling butter into the flour with your fingertips until the mixture resembles coarse meal.

Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for at least 1 hour or overnight.

