



## JERNEJ KITCHEN

### BRULEED PUMPKIN PIE

*This Bruleed Pumpkin Pie is just the best pie ever. Easy homemade pumpkin pie recipe made with buttery pie crust filled with a creamy pumpkin filling.*

MAKES	1	PIE (20CM/8INCH)
PREPARATION:	10	MINUTES
BAKE:	30	MINUTES

#### BRULEED PUMPKIN PIE

##### 1 [Tart Dough](#)

200 g pumpkin puree

100 g brown sugar

1 tsp corn starch

120 g milk

1 egg

1/2 tsp ground allspice, 1/2 tsp  
ground nutmeg, 1/2 tsp ground  
ginger

50 g sugar

100 g sour cream

ground cinnamon for serving

#### TOOLS AND EQUIPEMENT

tart mold (20cm diameter, 2 cm  
high / 8inch in diameter 0.8  
inch high)

bowl

baking sheet

parchment paper

kitchen torch

#### BAKE THE CRUST

Prepare and bake your crust. If you are going to make our tart crust recipe, simply click on the "Tart dough" ingredient on the left and follow the instructions.

#### MAKE THE FILLING

Preheat the oven to 150 °C / 300 °F. Add the pumpkin puree (it's really easy to make it at home. Peel and cut you pumpkin on large chunks and bake for about 60 - 80 minutes or until soft at 180 °C / 350°F in an oven then blend into a puree.), brown sugar, corn starch, milk, egg, pinch of salt, ground allspice, ground nutmeg and ground ginger to a large bowl. Whisk to combine until you get a smooth pumpkin filling.

#### TIP

If you are using store-bought pumpkin puree, or if your puree is super thick, add 30g of milk more. If it's smooth and slightly runny, than 120g will be enough.

#### BAKE THE PIE

Place your baked and completely cool tart crust onto a baking sheet lined with parchment paper. Pour the pumpkin filling into your prebaked crust and place in the oven. Bake for around 25 minutes at 150 °C / 300 °F then remove from the oven and let cool the pie cool completely on the wire rack, even better overnight in a fridge.

#### SERVE

When the pie is completely cooled and ready to serve, evenly sift the sugar over top of pie but avoid crust. Move a small kitchen blowtorch back and forth across sugar until caramelized. Cut on slices and serve with a dollop of sour cream dusted with ground cinnamon. Save any leftover in a

fridge for up to 3 days. Enjoy.