



From our kitchen to yours

The chefs from RBG's on-site catering team are providing weekly recipes from their kitchen for you to create at home. Bon appétit!

VEGETARIAN

Pumpkin Pie

OVERVIEW

Prep Time: 1 hour 15 minutes

Total Time: 4 hours (with cooling time)

INGREDIENTS

12" pie shell
450 g can of pumpkin purée
3 large eggs
1¼ cups brown sugar
1 Tbsp. cornstarch
½ tsp. salt
1½ tsp. cinnamon
½ tsp. ground ginger
¼ tsp. ground nutmeg
⅛ tsp. ground cloves
⅛ tsp. ground black pepper
1 cup 35% cream
¼ cup 2% milk

DIRECTIONS:

1. Pre-heat oven to 375 °F.
2. Par-bake the pie shell for 10 minutes in the oven by covering the inside of the shell with parchment paper and filling with pie weights (or dried beans). When you pull the pie shell out of the oven, allow to cool slightly and remove the pie weights and parchment.
3. Whisk pumpkin, eggs, and brown sugar until combined.
4. Add remaining ingredients and whisk very well until combined. The mixture will be thick.
5. Pour the filling into the par-baked pie shell. Only fill the pie ¾ of the way.
6. Bake for 25 minutes. Cover the crust with aluminum foil and return to the oven for another 25–30 minutes. This will prevent the crust from getting too dark. After the final baking, the pie centre should be almost set. The centre will still be slightly jiggly.
7. Place on a wire rack and allow the pie to cool completely. This will take roughly 3 hours.
8. Slice and serve.

