

A top-down photograph of a pumpkin pie on a wooden surface. The pie is decorated with several golden-brown, leaf-shaped pastries. To the right of the pie are three small pumpkins in orange, white, and light green. A white ceramic container with a lid is in the top right corner. In the bottom center, a green wire cooling rack holds several more golden-brown pastries. The entire scene is set on a light-colored wooden table.

Recipe

PUMPKIN PIE WITH FALL LEAVES

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Recipe: **NADINE PAGE**

Ingredients

300 g	all purpose flour
46 g	vegetable shortening
140 g	unsalted butter
1½ tsp	salt
80-150ml	cold water
20cm	Pie tin 1 hokkaido pumpkin (plus olive oil, a star anise, a few cloves, and half of a cinnamon stick for baking)
400g	Sweetened Condensed Milk
2	large eggs, plus one for eggwashing
1 tsp	ground cinnamon
½ tsp	ground ginger
½ tsp	ground nutmeg
½ tsp	coriander
½ tsp	salt



SERVING

Makes 1x20 cm
Pie - 8 servings



CATEGORY

Dessert



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STEP 1

Preheat the oven to 180°C. Whisk together the salt and flour and cut in the shortening and butter- you're looking for the flour mix to appear like "fat peas in sand".

STEP 2

Add the 80 ml cold water and mix with your hands. Continue adding, up to 150 ml cold water total until the dough just comes together. Form two disks and chill the dough while you bring together the pie filling.

STEP 3

Cut the hokkaido pumpkin in half, de-seed and dress with a little olive oil, a star anise, a few cloves, and half of a cinnamon stick in each cavity. Roast for 45 minutes until softened and lightly caramelized.

STEP 4

Scoop 450g of the pumpkin (Eat the rest on its own- chefs treat!) and mash. Whisk in the remaining ingredients.

STEP 5

Roll half the dough to 3-4mm thick. And line the pie crust, crimping the rim as you like.

- STEP 6** Roll the rest of the dough the same way and cut out leaf shapes from it. Carve veins into the leaves with a butter knife, being careful not to cut them through.
- STEP 7** Egg wash the rim of the pie crust and the leaves and chill the leaves.
- STEP 8** Fill the pie crust, leaving the leaves in the fridge and bake for 25 minutes before adding the leaves on a sheet pan on the top tray. Pull the pie when the filling has set and a knife inserted comes out clean. Pull the leaves when they're golden brown and cooked through.
- STEP 9** Decorate the pie as you wish with the leaves.