

Pumpkin Pie

Serves 8 / Use a nonstick 9 1/2-inch (24cm) tart pan.

Pie Crust (Pâte Brisée)

1 1/3 cups (210g) all-purpose flour
6 Tbsp (80g) fine cornmeal or semolina
1 Tbsp (15g) sugar
1/2 tps (2g) salt
1 1/2 stick (170g) unsalted butter, cold
1 large egg
1 egg yolk*
1/2 Tbsp (7.5ml) cold water

Pumpkin Filling

1 lb. (450g) butternut squash or pumpkin, peeled, seeded and diced
8 oz (150g) yam, peeled and diced*
3/4 tsp (3g) fresh ginger, peeled and diced
1/2 cup (90g) brown sugar
2/3 cup (160ml) fresh orange juice from 2 oranges
2 cups (500ml) water
1 large egg
2 egg yolks*
1/4 tsp (1g) cinnamon
1/4 tsp (1g) ground nutmeg
1/2 tsp (2ml) vanilla extract
3/4 cup (200g) sour cream, crème fraiche or cream cheese at room temp.

Whipped Cream (optional)

1/2 cup (120ml) heavy cream
1/4 cup (60ml) sour cream or crème fraiche
1/2 Tbsp (7.5ml) honey
1/2 vanilla bean, scrape out the seeds or 1/2 tsp (2ml) vanilla extract.

*Use 1.3 lb. (600g) of butternut if you choose not to use yam.

*Egg whites can be easily frozen and thawed for future use; try the Raspberry Financiers or The French Macarons w/ Nutella Filling with!.