Pumpkin tart　[21cm tart mould]



Ingredient :

Pie sheet 1 role

Pumpkin (type of ORANGE) 300g without skin and seeds

Egg yolks 3

Sugar 70g

Salt 1/4 teaspoon (small)

Cinnamon (cannelle) powder 3/4 teaspoon

Ginger powder 1/4 teaspoon

Clove (girofle) powder 1/4 teaspoon

Fresh cream 80 ml

Milk 50ml

1. Lay the pie sheet into the mould -> keep it in the fridge.
2. Skin the pumpkin off and take the seeds out -> cut into big pieces
3. Steam the pumpkin until they get soft.
4. Mash the soft hot pumpkin in a bowl and mix it with the rest of the ingredien (from egg yolks to milk).
5. Pour the pumpkin mixture into the mould.
6. Bake it 20-25 mins (or more) in the preheated oven at temperature 200 c.

Serve with softly whippied cream