

Pumpkin Tart

Pumpkin Filling

Ingredients

Pumpkin puree (Japanese Squash or canned pumpkin puree)	1 kg
Brown sugar	470g
Eggs	8
Cream	400mL
Salt	7g
Orange Zest	3 oranges
Ground Cinnamon	10g
Ground Nutmeg	5g
Ground Ginger	5g

1. Cut Squash into pieces, steam until softened. Peel off the skin and discard the seeds, puree the squash.
2. Mix all ingredients together.

Tart Dough

Ingredients

Butter	450g
Icing Sugar (sifted)	225g
Pastry Flour	750g
Lemon Zest	6
Lemon Juice	1 Tbsp
Yolk	6

1. With a mixer, cream butter and icing sugar to light and pale.
2. Gradually add yolk and lemon juice, and mix until incorporated.
3. Add flour and zest. Mix until just incorporated. Do not overmix.
4. Chill sweet dough in refrigerator. This dough can be kept in fridge for up to 2 weeks, or in freezer for a month.

5. When ready to use, take dough out and leave in room temperature to soften a little bit (but still cold). Roll the dough to 1/4" thick, and press to a tart mould.
6. Pour pumpkin filling into tart shells. Bake at 325F for about 1 hour. Check by gently shaking the tart, it is done if the majority part of the filling looks set and only the centre jiggle.
7. If this tart shell is use for a cooked filling – e.g. fruit tart with pastry cream, you need to pre-bake this tart shell. Bake at 350F for about 20 minutes, or until golden brown.