

# Pumpkin Pie

Cuisine: Czech  
Food category: Desserts
















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## Program steps

Preheating: 99 °C

1	 Steaming		 Termination by time	 00:30	hh:mm	 99 °C	 50 %	
2	 Combination	 30 %	 Termination by time	 00:30	hh:mm	 140 °C	 70 %	

## Ingredients - number of portions - 8

Name	Value	Unit
butternut squash	750	g
shortcrust pastry ready rolled	350	g
caster sugar	130	g
salt	3	g
ground nutmeg	3	g
cinnamon	5	g
very mixed	2	pcs
clarified butter	25	g
milk 3.5%	175	ml

## Directions

Peel pumpkin or a butternut squash, chop into pieces and steam until soft to make a puree.  
Pass it through chinois and let cool.  
In a mixing bowl mix sugar, salt and spices. Add milk along with beaten eggs followed by melted butter. Make sure the butter isn't too hot. Give it a good mix and add puree. Mix well.  
Put your shortcrust pastry on a desired pie mold and blind bake until golden brown.  
Then add pumpkin mix and level it with pallet knife. Bake pie using program. Middle should be set before taking it out of the combi oven. Let it cool before cutting into portions. Can be served with chantilly cream.

## Nutrition and allergens

Allergens: 7  
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	146.3 kJ
Carbohydrate	27.7 g
Fat	3.2 g
Protein	1 g
Water	0 g

## Recommended accessories



Vision Pan



GN container Stainless steel perforated