

Pumpkin Pie

Cuisine: **Czech**
Food category: **Desserts**



Author: **Ondrej Vlcek**

Company: **Retigo**



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
ready-made shortcrust pastry	350	g
caster sugar	130	g
salt	3	g
ground nutmeg	3	g
cinnamon	5	g
scrambled eggs	2	pcs
clarified butter	25	g
milk 3.5%	175	ml

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	315.2 kJ
Carbohydrate	44.3 g
Fat	12.3 g
Protein	3.8 g
Water	0 g

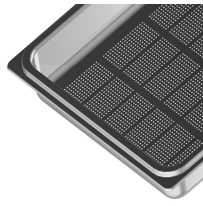
Directions

Peel pumpkin or a butternut squash, chopp 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.

Recommended accessories



Vision Pan



GN container Stainless
steel perforated