

PUMPKIN PIE.



Ingredients (for eight people)

A round tray about 20-22 cm.
of diameter

Puff pastry

350 gr. pumpkin puree

250 ml. evaporated milk

175 gr. brown sugar

½ teaspoon salt

1 teaspoon ginger

1 teaspoon cinnamon

3 eggs

How to make

Cover the round tray with the *puff pastry* making it a little thicker on the tray's edges and pressing with the fingers to give the final shape. Paint the borders with beaten egg.

Mix in a bowl the sugar, salt, ginger, cinnamon. Add the beaten eggs, the pumpkin and the milk

Pour the mix in the tray. Bake in the oven during ten minutes to 220°, then to 175° over the next thirty-five minutes.

Prick with a fork in the center of the cake to know if it's ready.

Let it cool down. Cut it in triangle pieces and put a bit of whipped cream on.

Ready to eat.

