

POLLY MARKUS' SPICED PUMPKIN PIE WITH WALNUT BRITTLE

  Medium



MATERIALS

Whisk
Sieve
Measuring spoons
Large pot with steamer
Masher

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

- Butter 125 g 
- Eggs 3 unit 
- Cream 1 cup 
- Maple syrup 1 cup 
- Sugar 1 tsp 
- Walnuts 1 cup 
- Brown sugar 3 tbsp 
- Butter 1 tbsp 
- digestive biscuits 250 g 
- pumpkin 2 cup 
- mixed spice 2 tsp 

LET'S MAKE IT!

STEP 01

Pre heat the oven to 180 fan bake.

STEP 02

Carefully slice the pumpkin skin, then cut the pumpkin into small chunks. Steam the pumpkin over a saucepan of boiling water until nice and soft. Set aside to cool.

STEP 03

Using a food processor, blitz the digestives into a thick crumb. Then add the soft butter and whizz together until well combined.

STEP 04

Grease a 24cm loose based quiche tin, then add the biscuits and press the crumb firmly into the base and up the sides. Gently place it into the fridge.

STEP 05

Once the pumpkin has cooled, mash it well or puree it in a food processor. Set aside.

STEP 06

In a large bowl, mix the eggs, cream, maple syrup, mixed spice and sugar. Now fold in the pumpkin. Whisk well and then pass the mixture through a sieve, working with a spatula to press it all through.

STEP 07

Pour the pumpkin mix into the biscuit base. Bake for 35-40 minutes until the filling has set. Set aside once cooked to cool off.

STEP 08

Whilst the pie is baking, make the walnut brittle. In a small pan add the butter, sugar and walnuts. Simmer over a low/medium heat for roughly 5 minutes or until the walnuts are golden brown.

STEP 09

Carefully pour onto a piece of parchment paper to cool.

STEP 10

Sprinkle the walnut brittle over the top of the spiced pumpkin pie and enjoy with a side of whipped cream and a cup of Nespresso Pumpkin Spice Cake latte.

INSPIRATIONS