

Eat The View

Recipes and Tips

Pumpkin Pie

Cut the pumpkin in half, from top to bottom (not side to side), then remove the seeds and stringy bits. Next, place both halves cut side down on an aluminium foil lined baking sheet and place in a preheated oven (190° C) for about an hour or until soft.

Mix until well blended:

450 gr cooked pumpkin

350 ml evaporated milk or cream

55 gr brown sugar

55 gr white sugar

½ teaspoon salt

1 teaspoon cinnamon

½ teaspoon ginger

¼ teaspoon nutmeg or allspice

1/8 teaspoon cloves

2 slightly beaten eggs

Pour the mixture into a 9 inch pie pan lined with dough.

Bake 15 minutes at 218°C, then reduce the heat to 175°C and bake for 45 minutes more or until an inserted knife comes out clean.