
Pumpkin Custard Pie

Description

As a child, Chef Grant Sato loved carving pumpkins for Halloween, but he just couldn't get over the fact that they just threw them away the next day. So he asked his grandma how they could cook the "jack o lantern" and make use of it. They found many ways to use the cooked pumpkin but this Pumpkin Custard Pie that he created while in culinary school is still his all-time favorite.

Total time: 1 hr 30 min Yield: 1 - 9" pie

Ingredients

1 1/2 cup graham cracker or Oreo cookie crumbs
1/4 cup granulated sugar
1/4 cup all-purpose flour
1/4 cup melted butter
3 cup cooked mashed pumpkin
sugar (to taste, around 2 to 3 tbsp.)
1/2 tsp ground nutmeg
1/2 tsp ground cinnamon
1 1/2 cup heavy cream
1 tsp salt
11 eggs (3 whole and 8 egg yolks)

Prep Time: 50 min Cooking Time: 40 min Total Time: 1 hr 30 min

Instructions

For an easy pie crust, place the graham cracker or cookie crumbs, 1/4 cup sugar and flour in a bowl and mix well. Drizzle in the butter and mix until small lumps form. Place the crust mixture into your baking container and press down just enough to form a flat surface. (If you press too firmly, a very thick and crispy firm crust will form.) Bake at 350° F for 10 minutes.

For the filling, place the pumpkin in a bowl and mix in sugar to taste, then add in the nutmeg, cinnamon, heavy cream, salt, 3 whole eggs and 8 egg yolks and mix until smooth. Place the mixture into a prepared 9" pie crust and bake at 325° F for 30 to 40 minutes making sure that the center of the pie does not jiggle or look liquidy. Chill after removing from the oven and enjoy!

Recipe brought to you by:

Chef Grant Sato