



French Cuisine


MADE SIMPLE

French Pumpkin Pie

Tarte à la citrouille | potimarron

 6-8 people

 20 mins prep time

 50 mins total time

 Easy

INGREDIENTS

- Pre-made **crust** or a French Cuisine Made Simple Crust
- 2 cups of freshly cooked and blended **pumpkin / kuri squash purée**
- 3 large **eggs**
- 1 cup **heavy cream**
- 1 tsp **vanilla extract**
- $\frac{3}{4}$ cup **sugar**
- $\frac{1}{8}$ tsp **salt**
- 1.5 tsp **cinnamon**
- $\frac{1}{2}$ tsp **pumpkin spice** (les quatre épices)
- optional : 2-3 tsp **amber rum**
- optional : 1 tbsp ground **almond/hazelnut flour**



DIRECTIONS

1. Preheat the oven to 350 °F (180 °C).
2. Use a pre-made crust or a French Cuisine Made Simple Pie Crust (<https://frenchcuisinemadesimple.com/french-sweet-or-salty-tarte-crust-base/>) for this recipe. If using my French Crust recipe, be sure to cook the crust half way (10 minutes) so that it can finish cooking in the oven with the pie filling in it.
3. Prepare the pumpkin filling. I highly recommend using the kuri squash because it's flavors are so much nuttier and more delicious than a simple pumpkin. If you cannot find the kuri squash then use pumpkin. Cooking the pumpkin/kuri fresh from scratch will give it a lot more taste than canned pumpkin. To cook the fresh pumpkin, if an Instant Pot isn't available, the pumpkin can be steamed and then reduced to a purée. Be sure to drain the water from the Instant Pot before blending.
4. In a bowl, whisk the eggs together.
5. Add all of the remaining ingredients together and whisk again.
6. Slowly pour the ingredients onto the pie crust.
7. Sprinkle with cinnamon and place the pie the oven for 20-25 minutes or until a knife comes out clean.
8. Dust lightly the top of the pie with some optional ground nuts and serve!
9. This pie refrigerates well for 5 days or it can be stored in the freezer for up to 3 months.



