



SHELburne FARMS

Pumpkin Pie Recipe

From Ashley Taylor, Pastry Chef at the Inn at Shelburne Farms



Inn pastry chef Ashley Taylor says “A great pumpkin is the solid foundation for your pie,” so be sure to look for a sugar or pie pumpkin—other varieties have a lot of water and make for a mushy filling. she said. She suggests using two 3 lb. pumpkins so there is plenty of filling for the crust. Any leftover pumpkin puree can be frozen for up to 6 months.

To Roast Pumpkin (see photos):

1. Slice away bottom and top of pumpkins using a circular motion so that top and bottom are flat.
2. Cut in half horizontally and scoop out seeds with a soup spoon. Scrape clean.
3. Add 2 T. or so of water to cavity and wrap carefully in foil so that water stays in cavity to steam the pumpkin. Place flat side down on baking sheet.
4. Roast at 375°F for 1 hour and 15 minutes or until pumpkin is tender.
5. Let cool almost completely and scoop meat away from skin.
6. Puree in food processor or blender.
7. Push puree through sieve with a spatula to strain out any pumpkin fibers.

To Make Pie Crust

3 1/4 c. all purpose flour
1/2 Tblsp. salt
6 oz (1 1/2 sticks) butter
2 oz. lard
1 egg
1/8 c. + 2 Tblsp. very cold ice water
1/2 T lemon juice

1. Blend dry ingredients with butter and lard. Refrigerate mix until pea-sized clumps of butter and lard mixture are formed. *(I like to mix gently by hand to make sure it isn't overworked.)*
2. Slowly add only enough liquid to form dough.
3. Cover with plastic wrap and refrigerate for at least two hours. Dough must be very cold.
4. Remove dough from fridge; lightly flour work surface.
5. It's very important not to overwork the dough so with a rolling pin, hit top of dough until it slightly softens; then begin to roll it out to 1/4" to 1/8" thickness. (If the dough starts to warm up, put it back in the fridge to cool before continuing.)



continued...

6. Place pie tin over rolled-out dough to ensure that it is large enough to cover tin.
7. Gently place dough in tin and press to sides; gather extra dough at top and crimp with your hands.
8. Freeze for 20 minutes. Line with parchment paper and then pie weights to keep dough from puffing up.
9. Bake at 325°F for 15 minutes. Then check every two minutes until crust is golden.

Pumpkin Pie Filling

- 2 1/2 eggs (2 whole, 1 yolk)
- 1 1/2 c. pumpkin puree
- 3/4 c. sugar
- 1/2 tsp. salt
- 1 t. cinnamon
- 1/2 tsp. ground ginger
- 1/4 tsp. ground cloves
- 1 3/4 c. half and half

Garnish (optional)

- 1/2 pint heavy cream
- 1/2 Tblsp. sugar

1. Beat eggs slightly.
2. Stir in pumpkin.
3. Blend sugar and spices and add to pumpkin mixture. Stir in half and half.
4. Pour into prepared shell.
5. Bake at 375°F for approximately 50 minutes or until edges are firm and filling has slightly puffed. Let cool completely.

Garnish: whip cream with sugar until stiff peaks form. Place in pastry bag and pipe onto top of pie. Serve pie at room temperature.