

# Pumpkin Spice Custard Tart

## Ingrédients

- 1 pumpkin
- 120g of butter
- 85g of icing sugar
- 225g of flour
- 20g of cocoa powder
- 50g of egg
- 2g of fine salt
- 425g of pumpkin puree
- 236g of heavy cream (35% fat)
- 75g of cane sugar
- 230g of egg yolks
- 1 teaspoon of ground cinnamon
- 150g of cream cheese
- 85g of mascarpone
- 15g of icing sugar

## Préparation

1. When autumn arrives, it means pumpkin spice!
2. So here is a pie, quite indulgent with its cocoa crust and dollops of mascarpone-cream cheese.
3. I found this recipe in the latest issue of the magazine Fou de Pâtisserie; it's not complicated, but it does require quite a bit of resting time, so the recipe should be made the day before tasting (you can even make the dough the day before and let it "harden" in the refrigerator overnight once shaped).
4. One last thing, if I were to do it again, I would add more spices to the cream (a bit of vanilla, a larger amount of cinnamon and ginger).
5. it's up to you according to your taste!
6. ).
7. Equipment :Fluted tart ring De BuyerPerforated baking sheetRolling pinIngredients :I used pumpkin puree and cinnamon from Koro: code ILETAITUNGATEAU for 5% off sitewide (non-affiliated).
8. I used the cocoa powder from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliated).
9. Preparation time: 1h30 + 1h25 of baking + 14h of restingFor a tart with a diameter of 25cm: I used a ring with a diameter of 20cm, so I multiplied the quantities by 0.
10. 64 for the filling of the tart.
11. The pumpkin puree: I used the ready-made puree from Koro.
12. 1 pumpkin Cut the pumpkin, remove the seeds, and bake it in the oven for about half an hour at 180°C; the pumpkin should become tender.
13. Then blend the flesh to obtain a smooth puree and take the necessary amount for the recipe.
14. The cocoa sweet dough: of butter of icing sugar of flour of cocoa powder of egg of fine salt Mix the butter, icing sugar, flour, cocoa, and salt using the paddle attachment (or with your fingers) to obtain a sandy mixture.
15. Then add the egg and mix again to form a homogeneous ball.
16. Wrap the dough in plastic wrap and refrigerate for at least 2 hours.
17. Next, roll out the dough to a thickness of 2mm and line your ring.

18. Place it back in the refrigerator for at least 2 hours.
19. The pumpkin spice filling: of pumpkin puree of heavy cream (35% fat) of cane sugar of egg yolks 1 teaspoon of ground cinnamon  $\frac{1}{4}$ teaspoon of ground ginger  $\frac{1}{4}$ teaspoon of ground cloves  $\frac{1}{4}$ teaspoon of salt Place the pumpkin puree, cream, half of the sugar, and spices in a saucepan.
20. Heat the mixture.
21. Whisk the egg yolks with the other half of the sugar.
22. When the mixture in the saucepan is simmering, pour it over the eggs and mix well, then set aside.
23. The baking: Pre-bake the sweet dough at 175°C for about 20 minutes (if needed, you can place weights or beans on top during pre-baking).
24. Strain the pumpkin spice filling and pour it over the pre-baked dough.
25. Bake at 150°C for 25 minutes.
26. At the end of the baking, the cream should still be wobbly; it will finish setting afterward.
27. Let it cool a bit, then place it in the refrigerator overnight.
28. The mascarpone cream: of cream cheese of mascarpone of icing sugar Mix the three ingredients to obtain a homogeneous mixture and refrigerate.
29. The finishing touches: QS of pumpkin seeds When the tart has completely cooled, make dollops with the mascarpone cream and place them on top.
30. Decorate with a few pumpkin seeds before enjoying!