



## PUMPKIN PIE WITH MATCHA CRUST AND WHIPPED CREAM

Serves : 8  
Using a 21cm pie mould

It's thanksgiving, what better moment to enjoy a slice of a lightly spiced pumpkin pie with a matcha twist?

### INGREDIENTS

#### Matcha shortbread crust:

300g plain flour  
200g butter (at room temperature)  
100g demerara sugar  
1 tbsp matcha

#### Pumpkin filling:

3 eggs  
100g demerara sugar  
56g caster sugar  
1 tsp ground cinnamon  
1 tsp ground ginger  
1/2 tsp ground nutmeg  
1/2 tsp salt  
1 tbsp all-purpose flour  
260ml evaporated milk  
1 can of pumpkin puree (425g)

#### Matcha whipped cream:

200ml whipping cream  
2tsp Matcha and Beyond culinary grade  
20ml water  
30g caster sugar

1. Whisk the butter (at room temperature) and sugar in a bowl until you get a white creamy texture. Mix the matcha and flour together and add them to the batter. Knead very lightly to an even dough.

2. Shape into a thick square, cover and chill for at least 20 mins. Preheat the oven to 170°C.

Dust the worktop with a little flour and roll out the dough to 0.5cm thickness and use it to line a 24cm tart tin. Bake blind for 15 minutes (line the pastry case with greaseproof paper and fill with baking beans) – leave it to cool down.

3. In a separate bowl, combine the sugar, salt, flour and spices. Mix the beaten eggs and evaporated milk, then add to the pumpkin purée and stir to combine. Pour into the tart shell and cook for 35-40 minutes until the filling has just set.

4. Leave it at room temperature for at least 20 minutes, before eating.

5. Sprinkle some matcha on top.

6. In a separate bowl, mix the water, cream, sugar and sieved matcha, mix well and sieve again before pouring into the siphon (whipped cream dispenser)

7. Refrigerate, when ready to serve screw the gas cartridge into the siphon and squeeze it on to the pie or make a swirl on the side.

This dessert can be prepared the day before and can be kept 3 to 4 days in the fridge. Always eat it at room temperature to get the full spectrum of flavour.

Matcha whipped cream can be stored a few days in the fridge and can be used with other desserts or ice cream to add matcha flavour.