

## **Pumpkin Tart**

**Serves 6**

### **For the pastry**

250g plain flour  
Pinch of salt  
125g butter, cold, diced  
1 egg yolk  
2 tbsp water

### **For the filling**

400g pumpkin, peeled weight  
200ml water  
90g castor sugar  
2 tbsp brandy  
finely grated zest of 1 lemon  
Pinch ground cinnamon  
Pinch ground ginger  
5 egg yolks  
150ml double cream  
Icing sugar to dust

### **To make the Pastry**

Put the flour, salt and butter into a food processor and pulse to fine crumbs. Add the egg and sufficient cold water to bind. Pulse together.

Turn out on to lightly floured surface, knead lightly, then roll out and use to line a deep 20cm tart tin with a removable base. Prick the base with a fork, line with greaseproof paper and fill with baking beads. Chill for 30 minutes.

Preheat oven to 200°C. Put the pastry lined tart tin in the oven and bake for 20 minutes. Remove the paper and baking beads and bake for a further 8-10 minutes, until the pastry no longer looks raw. Take the tin from the oven and reduce the oven temperature to 180°C.

### **To make the Filling**

Put the pumpkin flesh in a saucepan with the water. Bring to the boil, cover and simmer until the pumpkin is very soft and the water has evaporated. If necessary, add a little more water as the pumpkin cooks, but you need the final mixture to be quite dry. Puree the pumpkin in the food processor. Mix with sugar, lemon zest, brandy and spices. Beat together the egg yolk and cream and add to the mix. Pour into the pastry case.

Return the tin to the oven and bake for 30-40 minutes or until the filling is just set, but still with a slight wobble. All the sexiest tarts should have a slight wobble.

Serve the tart warm or cold, dusted with icing sugar.

