

Josée's famous squash pie!

Recipe for 4



Description

A family recipe that is super comforting. From one of our chef's mothers!

Note

Resting time for pie dough is essential, it will help it keep its shape when cooking. It will also be less stretchy or elastic when you roll it out.

Ingredients

Pie dough

- 200 Gr Flour
- 125 Gr Butter
- 15 Gr Sugar
- 30 Ml Milk
- 2 Pinch(es) Sea salt flakes
- 1 Unit(s) Egg yolk

Squash filling

- 1 Unit(s) Acorn squash
- 2 Unit(s) Egg
- 0.50 Cup(s) 18% table cream
- 0.50 Cup(s) Brown sugar
- 0.25 Cup(s) Sugar
- 1 Tsp Vanilla extract
- 1 Tsp Cinnamon
- 0.25 Tsp Ground ginger
- 0.25 Tsp Nutmeg

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Pie dough

In the bowl of your stand mixer with the hook attachment, combine the soft butter and the sugar, salt and flour. It should give a sand like texture. Add the egg yolk and the milk.

Gently knead with your hands, pressing lightly with the palm of your hand. Wrap in plastic wrap and place in the fridge for at least 30 minutes.

All that is left is to roll it out to the desired shape and size.

Squash Purée

Cut the squash in 2 and bake in the oven at 400°F skin side down for 1 hour or until tender.

Pass the flesh in the blender until nice and smooth.

Next, making sure the purée is room temperature, incorporate the eggs, sugar, brown sugar and the rest of the ingredients.

Roll out and line a pie plate with the dough.

Transfer the squash mix to the pie, almost to the top. It should be opaque, smooth and dense.

Cook in the oven at 400°F for 1 hour or until the center can be poked with a toothpick and come out clean. Like a cake.

Enjoy!

Bon appétit!