

Chef Michael's Pumpkin Pie

Pate Brisee Pie Dough

Ingredients:

- 2 2/3 cups all-purpose flour
- 1/2 pound unsalted butter, very cold or frozen and cut into small chunks
- 1 teaspoon kosher salt
- 3 ounces cold (iced) water
- 1 tablespoon sugar

Directions:

1. In a food processor, combine flour, salt, and sugar, then pulse 3 times to incorporate.
2. Add butter and pulse until ingredients look and feel like coarse meal.
3. Now add water and pulse until a ball of dough is formed. Do not overmix.
4. Turn dough out onto plastic wrap, cover, and refrigerate for at least 1 hour before rolling out.

Pie Filling

Ingredients:

- | | |
|---|--|
| 1 (8-ounce) package cream cheese,
softened | 1 cup half-and-half |
| 2 cups canned pumpkin, mashed or two
oven roasted 'candy roaster' pumpkins
seeds and pith removed | 1/4 cup (1/2 stick) melted butter |
| 1 cup sugar | 1 teaspoon vanilla extract |
| 1/4 teaspoon salt | 1/2 teaspoon ground cinnamon |
| 1 egg plus 2 egg yolks, slightly beaten | 1/4 teaspoon ground ginger, optional |
| | Whipped cream and fresh grated nutmeg
for topping |

Directions:

1. Preheat the oven to 350 degrees F.
2. Place pate brisee pie dough down into a (9-inch) pie pan and press down along the bottom and all sides.
3. Pinch and crimp the edges together with fingers or a fork to make a pattern. Put the pie shell into the freezer for 1 hour to firm up.
4. Fit a piece of aluminum foil to cover the inside of the shell completely. Fill the shell up to the edges with pie weights or dried beans (about 2 pounds) and place it in the oven.
5. Bake for 10 minutes, remove the foil and pie weights and bake for another 10 minutes or until the crust is dried out and beginning to color. Cool before adding filling.
6. For the filling, in a large mixing bowl, beat the cream cheese with a hand mixer
7. Add the pumpkin and beat until combined.
8. Add the sugar and salt, and beat until combined.
9. Add the eggs mixed with the yolks, half-and-half, and melted butter, and beat until combined.
10. Finally, add the vanilla, cinnamon, and ginger, if using, and beat until incorporated.
11. Pour the filling into the warm prepared pie crust and bake for 50 minutes, or until the center is set.
12. Place the pie on a wire rack and cool to room temperature.
13. Cut into slices and top each piece with a generous amount of whipped cream and fresh grated nutmeg.

Give Thanks!