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PUMPKIN* Pie

This Thursday 23 November it's "Thanksgiving" in the USA. It's the holiday* when Americans eat pumpkin* pie for dessert.

INGREDIENTS

- Shortcrust* pastry (ready-made*)
- 1kg pumpkin*
- 150g brown* sugar
- 3 eggs
- 200ml unsweetened* condensed milk
- 1 teaspoon* ground* cinnamon
- 1/2 teaspoon ground* ginger
- Pinch* of nutmeg
- Whipped* cream

METHOD*

- 1** Preheat* the oven to 180°C. Roll* out the pastry and put it in a pie* dish lined* with baking* paper.
- 2** Peel* and chop* the pumpkin. Boil* the pumpkin pieces* in water until* they are soft. Drain* the water. Mash* the cooked pumpkin into a puree.
- 3** Whisk* the eggs in a large bowl*. Add* the sugar, cinnamon, ginger and nutmeg.
- 4** Add the condensed milk and the pumpkin puree to the other ingredients. Mix* until smooth*.
- 5** Pour* the pumpkin mix onto the pastry*. Bake* in the oven at 180°C for 15 minutes.
- 6** Reduce* the oven temperature to 165°C. Bake for 30 minutes more. Remove* from the oven.
- 7** When the pie is cool*, serve it with some whipped cream.

HELP!

add: ajouter
bake in the oven: cuire au four
baking paper: papier cuisson
boil in water: faire bouillir dans l'eau

bowl: saladier
brown sugar: sucre roux
chop: couper en dés
cool: refroidi
drain: égoutter
ground cinnamon: cannelle en poudre
ground ginger: gingembre en poudre

holiday: jour férié
lined with: tapissé de
mash: écraser
method: préparation
mix: mélanger
pastry: pâte
peel: éplucher
pie dish: plat à tarte
piece: morceau

pinch of nutmeg: pincée de noix de muscade
pour: verser
preheat the oven: préchauffer le four
pumpkin (pie): (tarte à la) citrouille
ready-made: prêt à l'emploi

reduce the temperature: baisser la température
remove: retirer
roll out the pastry: étaler la pâte
shortcrust pastry: pâte brisée
smooth: lisse
teaspoon: cuillère à café

unsweetened condensed milk: lait concentré non sucré
until they are soft: jusqu'à ce qu'ils soient tendres
whipped cream: crème fouettée
whisk: fouetter