**Pumpkin Pie with Honey and Ginger**

This pie has a subtle creamy filling with the surprise of tasty morsels of glace ginger. This is incredibly easy to make - the filling is made in a blender and the crust is a no-roll pastry! It’s also easy to adapt to your taste – replace the ginger with spices or substitute your favourite dessert pie crust.

METHOD

1. Heat the oven to 180 deg C (or 160 deg C fan-forced)
2. Make the oat flour pie crust (gluten free)

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| Ingredients | Method |
| 3 cups oat flour3 tspns raw sugar1/3 cup grapeseed oil1-2 Tbspns cold water, as required | * Mix flour and sugar in a bowl
* Add oil and rub into the flour with your fingertips until the mixture is crumbly and binds together. Sprinkle in cold water if the mixture isn’t binding together, but don’t make it too wet.
* Press mixture into a pie dish with your fingers or a flat glass dusted with flour, so that the pastry mix doesn’t stick.
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1. Make the pumpkin pie filling

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| Ingredients | Method |
| 270g pumpkin300g ricotta cheese2/3 cup honey4 eggs75g glace ginger | * Chop pumpkin then steam in the microwave until tender. Allow to cool a little.
* Place ricotta, honey and pumpkin into the blender and blend until smooth
* Add eggs and blend to combine with the pumpkin mixture
* Chop the glace ginger into small pieces
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1. Put the pie together

Pour the pie filling into the crust then sprinkle the glace ginger evenly over the top. Expect the ginger to sink into the filling, as the filling mixture is quite liquid. If they ginger doesn’t sink, you may want to swirl in through the mixture, taking care not to disturb the pastry.

1. Place the pie into the oven and cook for 1 hour or until set and the top starts to brown.
2. Best served at room temperature.