

PUMPKIN PIE

Pumkin pie is a traditional American **dessert** for **THANKSGIVING DAY**. Here you are the recipe:

PUMPKIN PIE

- **1 single pie crust (uncooked).**
- **500 g sugar pumpkin (cooked and pureed).**
- **350 ml evaporated milk.**
- **100 g. sugar.**
- **50 g. brown sugar.**
- **1 teaspoon cinnamon.**
- **1/2 teaspoon salt.**
- **1/2 teaspoon ginger.**
- **¼ teaspoon nutmeg.**
- **1/8 teaspoon cloves.**
- **2 slightly beaten eggs.**
- **Whipped cream.**

A/ COOKING THE PUMPKIN

- First, **preheat oven** to 160°C.
- **Cut** a pumpkin **in halves**. Spoon out the **seeds** and **remove** any stringy fibers.
- Place halves meat-side down in a **baking pan**.
- Fill the pan with 1 to 2 cm water. **Bake** until **soft**. (about 1 hour).
- When cold, **spoon out** the **meat** and **throw away** the skin.
- **Puree** the **cooked** pumpkin (we need 500 g).

B/ THE PIE

- First, preheat oven to 220°C.
- **Mix** cooled, **pureed** pumpkin, evaporated milk, sugar, brown sugar, cinnamon, salt, ginger, nutmeg, cloves and eggs until well **blended**.
- **Pour** the **mixture** into the pie shell.
- Bake for 15 minutes. Then reduce heat to 180°C.
- Continue baking for another 45 minutes.

The pie is done when a **knife** inserted in the middle comes out **clean**.

Cool on a rack. Serve **chilled**, topped with sweetened whipped cream

ENJOY YOUR PIE AND SHARE IT !!!

* **Dessert:** postre.

* **Pie:** tarta.

* **Pie crust:** base de tarta (crujiente)

* **Cooked / uncooked:** cocinado / sin cocinar.

* **Brown sugar:** azúcar morena.

* **Teaspoon:** cucharada de postre.

* **Cinnamon:** canela.

* **Salt:** sal.

* **Ginger:** jengibre.

* **Nutmeg:** nuez moscada.

* **Clove:** clavo.

* **Slightly beaten:** ligeramente batido.

* **Whipped cream:** nata montada.

* **Heat:** calentar.

* **Preheat:** precalentar.

* **Oven:** horno.

* **Cut:** cortar.

* **In halves:** en mitades.

* **Spoon out:** sacar con una cuchara.

* **Seed:** semilla, pipa.

* **Remove:** eliminar.

* **Baking pan:** fuente de horno.

* **Bake:** hornear.

* **Soft:** blando.

* **Meat:** carne.

* **Throw away:** tirar.

* **Skin:** piel.

* **Puree:** estrujar, hacer puré.

* **Mix:** mezclar.

* **Mixture:** mezcla.

* **Blend:** mezclar.

* **Pour:** verter.

* **Knife:** cuchillo.

* **Clean:** limpio

* **Chilled:** muy frío.