



Boris Portnoy's Pumpkin Pie

 Vegetarian

READY IN



705 min.

SERVINGS



10

CALORIES



671 kcal

DESSERT

Ingredients

- 0.3 teaspoon cardamom pods
- 1 stick cinnamon (1-1/2-inch)
- 0.5 teaspoon coriander seeds
- 0.3 cup cornstarch sifted
- 0.3 cup t brown sugar dark packed
- 1 large eggs
- 2 large eggs
- 0.3 cup flour all-purpose

- 2.5 cups flour for dusting all-purpose plus more the work surface sifted
- 0.8 cup granulated sugar
- 1 teaspoon ground ginger
- 0.5 teaspoon juniper berries
- 0.3 cup lemon zest dried
- 0.3 cup orange zest dried
- 0.5 teaspoon peppercorns
- 5 pound pumpkin
- 0.5 teaspoon salt fine
- 1 pinch salt fine
- 1 star anise
- 14 ounce condensed milk sweetened canned
- 2 tablespoons butter unsalted chilled cut into 4 pieces and ()
- 8 ounces butter unsalted at room temperature
- 0.8 cup walnuts coarsely chopped

Equipment

- food processor
- bowl
- frying pan
- baking sheet
- baking paper
- oven
- whisk
- wire rack
- blender
- plastic wrap
- aluminum foil
- stand mixer

spatula

Directions

- For the pumpkin puree:1
- Heat the oven to 200F and arrange a rack in the middle.2Completely wrap the pumpkin in foil, place it on a baking sheet, and bake until very soft, 6 to 8 hours.3When cool enough to handle, remove the foil and break the pumpkin open with your hands. Using a spoon, scoop the flesh into a large bowl, discarding the seeds and skin.
- Place the pumpkin flesh in a food processor and process until smooth, about 2 minutes. (Alternatively, you can use a stick blender to process the pumpkin.) You will need 2 cups of pure. Store in a sealed container in the refrigerator until ready to use.For the pie crust:1
- Place the butter and sugar in a stand mixer fitted with a paddle attachment and mix on medium-high speed until pale in color and fluffy, about 3 minutes.
- Add the egg and mix until incorporated. Turn the mixer off and add the flour, cornstarch, and salt.
- Mix on low speed, gradually increasing the speed to medium, until the dough just comes together, about 1 minute.2Divide the dough in half and form each half into a disk. Wrap each disk tightly in plastic wrap and refrigerate for at least 1 hour. You will only need 1 disk for this recipe. Refrigerate or freeze the second disk for another use.3
- Heat the oven to 350F and arrange a rack in the middle. Lightly flour a clean work surface and roll out 1 disk of dough into a 12-inch round approximately 1/4 inch thick. Line a 9-1/2-inch deep-dish pie plate with the dough, trimming within 1 inch of the plate. Fold the excess dough under and pinch to create a decorative edge.
- Place in the refrigerator while the oven finishes heating up, at least 15 minutes.4Line the crust with a piece of parchment paper or aluminum foil large enough to overhang the edge by 1 inch, then fill it with pie weights or dried beans.
- Bake until the crust is set and light brown, about 20 minutes.
- Remove the pie weights and parchment paper or foil and continue baking until the crust is dry to the touch, about 8 to 10 minutes more.
- Place on a rack and cool completely.For the spice mix:1
- Place the cinnamon stick, star anise, cloves, coriander, juniper berries, Sichuan peppercorns, and cardamom seeds in a small frying pan over medium heat and toast, shaking the pan occasionally, until fragrant, about 3 minutes.

- Let cool completely.²
- Transfer to a spice or coffee grinder and grind into a fine powder.
- Place in a small bowl, add the ground ginger and citrus peels, and stir to combine; set aside.
For the pumpkin filling:¹
- Heat the oven to 350F and arrange a rack in the middle.²
- Place the eggs in a large bowl and whisk until the yolks are broken up.
- Add the condensed milk, 2 cups of the pumpkin puree, and 2 3/4 teaspoons of the spice mix and whisk until smooth. (Store the remaining spice mix in an airtight container in the freezer.)³
- Pour the pumpkin mixture into the prepared pie crust.
- Bake until the filling is set in the middle and the edges are puffed, about 50 to 60 minutes.
- Remove to a wire rack and let cool to room temperature. Meanwhile, make the walnutbrown sugar topping.
For the walnutbrown sugar topping:¹
- Heat the oven to 350F and arrange a rack in the middle.²
- Place the brown sugar, flour, and salt in a medium bowl and stir to combine. Using a pastry blender or your fingers, cut the butter into the dry ingredients until reduced to pea-size pieces.
- Add the walnuts and toss with your fingers to combine.³Squeeze clumps of the mixture between your fingers to form irregularly shaped pieces about the size of a cashew. Turn the mixture out onto a baking sheet.
- Bake until golden brown and the nuts are toasted, about 8 minutes.
- Place the pan on a rack and scrape up the streusel from the pan with a flat spatula, then spread again into an even layer. Cool completely and sprinkle evenly over the pie.
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Nutrition Facts



PROTEIN 7.25%
 FAT 41.49%
 CARBS 51.26%

Properties

Glycemic Index:42.01, Glycemic Load:52.57, Inflammation Score:-10, Nutrition Score:25.098260651464%

Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg Luteolin: 3.7mg, Luteolin: 3.7mg, Luteolin: 3.7mg, Luteolin: 3.7mg

Nutrients (% of daily need)

Calories: 670.93kcal (33.55%), Fat: 31.99g (49.21%), Saturated Fat: 16.46g (102.87%), Carbohydrates: 88.92g (29.64%), Net Carbohydrates: 85.39g (31.05%), Sugar: 48.66g (54.07%), Cholesterol: 124.08mg (41.36%), Sodium: 200.18mg (8.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.59g (25.17%), Vitamin A: 20146.51IU (402.93%), Manganese: 1.01mg (50.26%), Vitamin B2: 0.68mg (40.19%), Selenium: 23.95µg (34.21%), Vitamin C: 27.98mg (33.92%), Vitamin B1: 0.46mg (30.77%), Phosphorus: 306.78mg (30.68%), Folate: 121.15µg (30.29%), Potassium: 1047.65mg (29.93%), Copper: 0.51mg (25.74%), Iron: 4.26mg (23.66%), Vitamin E: 3.32mg (22.14%), Calcium: 206.81mg (20.68%), Vitamin B3: 3.66mg (18.32%), Magnesium: 64.38mg (16.1%), Vitamin B5: 1.46mg (14.65%), Fiber: 3.53g (14.11%), Vitamin B6: 0.26mg (13.05%), Zinc: 1.87mg (12.5%), Vitamin B12: 0.35µg (5.86%), Vitamin K: 5.37µg (5.12%), Vitamin D: 0.76µg (5.08%)