



Shopping list

- ¼ of a pumpkin
- 100 g of TAGO Dzwoneczki
- 1 shortbread pie dough
- 1 egg yolk
- 200 ml of buttermilk
- 1 tablespoon of chocolate cream
- 2 tablespoons of brown sugar
- 100 g of nuts
- a handful of pistachios
- 200 ml of double cream
- a teaspoon of vanilla seeds
- a pinch of salt

Pumpkin Pie

- Scoop seeds out of the pumpkin with a spoon. Cut the pumpkin into stripes and put it in the oven pre-heated at 180°C for about 30 minutes.
- Coat the cake tin with butter and cover it with shortbread pie dough. Put it in the oven for about 30 minutes together with the pumpkin.
- Blend TAGO Dzwoneczki to powder.
- Roast nuts on a frying pan.
- Blend the baked pumpkin to purée. Add powdered TAGO Dzwoneczki, buttermilk, brown sugar and eggs to the purée. Mix everything together and add nuts.
- Pour the mix on the already-baked shortbread pie and put in the oven at 180°C for 30-40 minutes.
- Once it is baked, you can decorate the pie with whipped cream and pistachios.
- Bon appétit!

TAGO products used in the recipe



Ginger Bells