PUMPKIN PIE

Recipe Credit:
The Waterhouse, Jervis Bay.

Ingredients:

- 2 cups pumpkin puree
- 1/2 cup maple syrup
- 1 can coconut milk
- 2 tsp cinamon ground
- 6 grams gelatine leaf gold strength
- 1 tbsp finely diced glace ginger

Method:

In a food processor mix pumpkin puree, maple syrup and cinnamon until combined. Soften gelatine in cold water then strain off.

Heat the coconut milk until warm to the touch then mix in gelatine until dissolved.

Turn on food processor and pour in coconut milk slowly.

Cool in a bowl over ice water until cool then add ginger, mix in gently.

Pour into glasses and leave in the fridge until set.

Serve with brandy snaps, crème fraîche and malpe glazed pecans as in photo.

NB: To make pumpkin puree, peel one butternut pumpkin, remove seeds, slice thinly and steam until soft, then blitz in blender or with a stick blender.