

# Kabocha Pumpkin Pie

## Kabocha Puree

1 small kabocha squash  
Vegetable Oil  
Salt

Set Oven to 400F

Cut Kabotcha squash in half and remove seeds.

Fill the inside cavity of the kabotcha with a thin layer of oil and a sprinkle of salt.

Roast in oven for about 45 minutes to an hour, until the kabocha is soft and tender

Once cool, Peel off skin and place flesh in food processor and blend until it is a smooth paste.

Pass it through a strainer to remove an left over skin or seeds.

(This can be done up to 5 days ahead of time and reserved)

## Graham Cracker base

100g all-purpose flour  
64g whole wheat flour  
1/4 tsp salt  
1/2 tsp baking soda  
1/2 tsp ground cinnamon  
64g unsalted butter  
87.5g sugar 'in the raw'  
75g honey

Mix all-purpose flour, whole wheat flour, salt, baking soda and cinnamon in a bowl

Paddle the butter and sugar in a kitchen aid until white and fluffy

Add flours, combine, turn out onto floured surface.

Allow to rest for one hour, covered, then roll out to 1/4 cm thickness and carefully line tart mold. Press gently into sides of ring, trim off the excess and allow to rest in the fridge for at least another hour.

Bake Crust for 20 minutes at 350F or until crust is golden brown

## Kabocha Pie Mix

425g Kabotcha puree  
1 can evaporated milk  
150g sugar  
1/2 tsp salt  
4 eggs

Whisk all ingredients one by one, then pass through strainer  
Pour into tart pan, lined with the pre-baked graham cracker crust.

Bake at 200F for 45 minutes or until the pumpkin mixture has slight jiggle.

-- Enjoy! --



Emily Rodriguez, pastry chef at Untitled at the Whitney, adapted the restaurant's take on pumpkin pie into this home kitchen-friendly version.

Although it can be made with other varieties, this recipe is perfectly suited by the Kabocha, a winter squash bred in Japan that has a watermelon-like green skin and a pumpkin-orange flesh.

*"I love their comforting smell when they're roasting in the oven, the beautiful color they produce when incorporating them into recipes,"* says Rodriguez. But it's only one of the squash choices in her diverse kitchen.

*"They all contribute something different and it's fun seeing which squash best fits what particular recipe. For tarts, Kabocha is my go-to because of its starchy texture that allows the tart to hold. But for pumpkin bread I'll go with cheese pumpkins because they're sweeter and contain more moisture."*

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A big Thank You to Emily and our friends at Untitled at the Whitney for sharing this recipe with our Crop Trust supporters, followers and collaborators.

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