



PUMPKIN PIE TARTLETS WITH 'BATBERRY' (BLACKBERRY) & JUNIPER JAM

A quick fun and extremely tasty sweet treat for Halloween. The pumpkin pie is wonderfully sweet with the blackberry jam bringing a tartness to balance.

PROCEDURE

01 Place the pumpkin in a large saucepan, cover with water and bring to the boil. Cover & simmer for 15 mins or until tender. Drain pumpkin; let cool.

02 Heat oven to 180C/160C fan/gas 4. Roll out the pastry on a lightly floured surface and cut & line 6 - 10 cm tartlets.

03 Line the individual pastries with baking parchment and baking beans, then bake blind for 15 mins. Remove the beans & paper, and cook for a further 10 mins until the bases are pale golden and biscuity. Remove from oven and allow to cool slightly.

04 Increase oven to 220C/200C fan/gas 7. Push the cooled pumpkin through a sieve into a large bowl. In a separate bowl, combine the sugar, salt, nutmeg and half the cinnamon. Mix in the beaten eggs, melted butter and milk, then add to the pumpkin purée and stir to combine. Pour into the tartlets shells and cook for 10 mins, then reduce the temperature to 180C/160C fan/gas 4. Continue to bake for 35-40 mins until the filling has just set.

05 Leave to cool, then remove the tartlets from the tin. Mix the remaining cinnamon with the icing sugar and dust over each one. Once chilled pipe whipped double cream in the centre of each tartlet and add a teaspoon of Northumbrian Pantry Blackcurrant & Juniper Jam to the centre.

PREP TIME

- Prep: 35 mins
- Cook: 1 hr and 30 mins
- Serves: 6

INGREDIENTS

- 750g/1lb 10oz pumpkin peeled, deseeded and cut into chunks
- 350g sweet shortcrust pastry; plain flour, for dusting
- 140g caster sugar
- ½ tsp salt
- ½ tsp fresh nutmeg, grated
- 1 tsp cinnamon
- 2 eggs, beaten
- 25g butter, melted
- 175ml milk
- 1 tbsp icing sugar
- Northumbrian Pantry Blackberry & Juniper Jam & double cream to serve