

# CROISSANT PUMPKIN PIE

YIELD: 1 pie | TIME: 5 hours preparation + 24-hour cold retard in the refrigerator



## WHAT YOU NEED:

### PIE SHELL

315g Bread flour  
75g Whole wheat flour  
165g whole milk  
55g active sourdough starter  
55g water  
20g butter, melted  
35g honey  
4g active dry yeast  
8g salt  
225g butter for lamination, tempered

### PUMPKIN PASTRY CREAM

200g canned pumpkin  
10g cinnamon  
5g ginger  
450g milk  
50g butter  
100g egg yolk  
160g sugar  
20g cornstarch  
3g salt

### CANDIED PECANS

200g pecan pieces & halves  
1 egg white  
200g sugar, granulated  
2g cinnamon  
1g fenugreek (optional)  
1 pinch salt

### CHANTILLY CREAM

240g heavy cream  
30g powdered sugar  
4g vanilla extract

### MIXER SPEEDS

Ankarsrum - Low: 2pm; High: 4pm  
KitchenAid - Low: 1; High: 7

(See **TOOLS** on next page)

## PIE SHELL PREPARATION:

### STEP 1: MAKE PIE SHELL

In the bowl of your mixer, fitted with the roller and scraper (or KA dough hook), combine all ingredients except for the butter for lamination. Mix on speed 1pm until all ingredients are incorporated, or about 3 minutes. Mix on speed 5pm for 5 minutes. This dough does not need to go to full gluten. Remove the attachments, cover the dough in the bowl, and let it ferment for 1.5 hours. Fold the dough and refrigerate overnight.

### STEP 2: PREPARE BUTTER FOR LAMINATION

Make the butter block by taking the tempered butter and placing it between two pieces of parchment paper. Next, press and roll it with a rolling pin until it's a rectangle 6" x 9" (15cm x 23cm) rectangle; you'll want to make sure it's precise! Keep it between the sheets of paper and refrigerate overnight.

### STEP 3: PREPARE LAMINATED DOUGH

The next morning, remove the butter from the refrigerator and let sit at room temperature for 30 minutes. After 30 minutes, plasticize the butter by beating it with a rolling pin. You want the butter to be cool but pliable.

Next, roll the dough into a rectangle that is 13" x 9" (33cm x 23cm). Place the butter in the center of the dough; the 9" (23cm) length of the butter should match the 9" (23cm) length of the dough, with two wings of dough sticking out from either side of the butter.

Fold the wings of dough around the butter, encasing it. Flour the dough lightly then roll until it is 27" (69cm) in length and about 1/4" (6mm) thick. Trim the ends off of the dough until you can see the butter between the layers. Perform a letter fold on the dough. Turn the dough so the layers are facing you, then roll to 1/4" (6mm) in thickness again. Trim the ends off to expose the layers of butter, then perform another letter fold.

Cover and rest the dough in the refrigerator for 30 minutes. Roll the dough again to 1/4" (6mm) in thickness. Trim the ends off to expose the layers of butter, then perform another letter fold.

Cover and rest the dough in the refrigerator for 30 minutes. Roll the dough one last time to a rectangle about 15" (38cm) wide by 12" (30cm) tall. Trim the very edges off of the dough on all sides.

### STEP 4: PROOF THE PIE SHELL DOUGH

Use pan spray on the base of your Challenger Bread Pan to prevent sticking, then place the dough into the base of the pan; it should cover the entire base and walls. Cover and let proof for 2 hours, or until doubled in size.

### STEP 5: BAKE THE PIE SHELL

Pan spray a piece of parchment, then place the parchment greased-side down onto the dough. Place baking weights or sugar on the parchment, weighing down the base of the dough. Bake at 375 for 20 minutes. After 20 minutes, remove the weights and the parchment from the baking croissant base. Bake an additional 10 minutes or until the pastry is golden brown. Remove from the oven and allow to cool completely. If the center has puffed up, press it down to create a large open well for the custard to set into.



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## WHAT YOU NEED:

### TOOLS

[Ankarsrum mixer](#)  
Baking Tray  
Baking Weights  
[Challenger Bread Pan](#)  
Dough Covers  
Food Processor  
Large Star Piping Tip  
Medium-sized Bowl  
Medium-sized Pot  
Pan Spray  
[Parchment Paper](#)  
Piping Bags (two)  
Rolling Pin  
Small Pot  
Small Star Piping Tip  
Spatula  
Whisk

## PUMPKIN PASTRY CREAM PREPARATION:

### STEP 1: REDUCE THE PUMPKIN PUREE

In a small pot, combine the pumpkin, cinnamon and ginger and cook over medium heat until the pumpkin boils. Then cook on medium heat, stirring often, for another 5 minutes. Set this aside while you prepare the rest of the custard.

### STEP 2: MAKE THE CUSTARD

Pour the milk into a medium-sized pot and heat over medium-high. While the milk is heating, place the egg yolks, sugar, cornstarch and salt in a medium-sized bowl and whisk together until smooth, about 2 minutes.

In the bowl of a food processor place the butter and the reduced pumpkin puree. Once the milk comes to a boil, slowly pour over the egg mixture while whisking. Do this gradually, allowing the mixture to loosen, then gradually add in more hot milk. The key is doing this in a slow, steady stream while constantly whisking to temper the eggs with the milk, avoiding scrambled eggs.

Once all of the milk has been added to the egg mixture, return the mixture to the pot over high heat; bring to a boil while whisking constantly. Once it has reached a boil, cook for 3 minutes on medium-high heat. It should be quite thick at this point. Pour the thickened custard into the bowl of the food processor with the pumpkin puree and butter. Run the processor until the custard, butter and pumpkin are very smooth. Once smooth, pour the mixture into the baked pastry shell and tightly place plastic wrap directly onto the pastry cream. Place into the refrigerator for 4 hours before serving, or refrigerate overnight.

## TOPPINGS PREPARATION AND ASSEMBLY:

### STEP 1: MAKE THE CANDIED PECANS

Preheat an oven to 325°F (163°C). In the bowl of your mixer, fitted with the whisk attachment, whip the egg white to medium peaks. Add the sugar, cinnamon, salt and fenugreek and mix to combine; the whites will deflate (this is expected). Stop the mixer and remove the whisk attachment. Fold in the pecan pieces with a spatula, then pour onto a parchment-lined baking tray. Bake for 30-40 minutes, stirring them with the spatula every 5-10 minutes or so. Bake until golden and crisp. Allow to cool to room temp before assembling the pie.

### STEP 2: MAKE THE CHANTILLY CREAM

Whisk the cream until it's fluffy and holds its shape. Whisk in sugar and vanilla. Place into two piping bags, one with a small star tip and one with a large star tip.

### STEP 3: ASSEMBLE THE PIE

Remove the pie from the fridge and remove the plastic wrap. First, pipe large and small stars of Chantilly cream at your discretion. Second, Break clumps of the candied nuts all over the pie. You'll want to make sure every bite has a bit of both.

Cut and serve.

Please tag #croissantpumpkinpie  
— we will comment and answer  
any questions!

