



- **For the dough:**

In the bowl of your blender, mix the flour, sugar, chopped butter and salt. Use the pulse button a few times (or "Food chop" setting) of your blender until you get very small pieces of butter. Add in the very cold water little by little while mixing, continuing to use the pulse button. Do not overwork your dough. Remove the dough from the blender on a parchment paper, shape it into a ball, wrap it and refrigerate for at least an hour.

- Place the bowl and whisk that will be used to make your whipped cream inside the fridge.

- **For the preparation:**

Preheat your oven to 350°F.

Cut the squash into slices. Remove the skin and remove the seeds. Place the slices on a baking tray covered with baking paper. Bake for +/- 45 min. Also put a small ceramic dish filled with water into the oven to prevent the squash from drying out too much. Check that it is tender with the tip of a knife. Let it cool down.

- When the squash is at room temperature, put it in the bowl of your blender. Blend until smooth. Then add the sugar, cream and milk. Blend again to obtain a smooth preparation. Pour it into a salad bowl. Add the eggs and mix thoroughly.

- Chop 1.8 oz. of pecans. Melt the chocolate in a bain-marie or in the microwave. Add the chopped nuts and mix.

- Preheat your oven to 350°F again.

- Roll out the dough on a floured work surface with a rolling pin. Work quickly. If the dough softens and becomes difficult to roll out, return it to the refrigerator for 15 minutes. Place the pie in the pan. Remove any excess dough (there won't be a lot of it, just put it back on the edges of the pan if necessary). Pour the chocolate/pecan mixture at the bottom. Spread evenly with a spatula. Pour the pumpkin cream on top and spread again evenly.

Easy enough
Prep Time: 1 hour
Cook Time: 90 min.
Quite expensive
Veggie

Ingredients for 8 pers.:

You will need an 11-inch/28-centimeter pie pan or tin, a rolling pin, a spatula (preferably angled) and a blender.

For the dough:

5.3 oz. flour + a little to spread the dough
4.2 oz. very cold butter + a hazelnut for the tin
2 tbsp. sugar
1 pinch of salt
2 tbsp. + 1 tsp. of very cold water

For the preparation:

1 lb. butternut squash
2.6 oz. thick crème fraîche
½ cup whole milk
3 eggs
4.2 oz. sugar
1.8 oz. pecan nuts
4.2 oz. dark chocolate

For the whipped cream:

1 cup heavy cream
2 tbsp. sugar

For the decoration:

2 tbsp. pecan nuts
2 tbsp. dark chocolate
1 tbsp. powdered sugar

Variations:

You can replace the butternut squash with other varieties of squash: pumpkin...



- Bake for 40 to 45 minutes depending on your oven: the pie should be only slightly colored. Allow to cool completely.
- During this time, prepare your whipped cream. Take the bowl and the whisk out of the fridge. Pour the fresh cream into the bowl and whisk it, first at low speed, then increase it gradually (+/- every 20 seconds until you reach maximum speed). When the whipped cream has set, add the sugar and continue mixing for a few seconds. Set aside in a bowl in a cool place.
- For decoration, coarsely chop 2 tbsp. of chocolate with a knife. Halve the 2 tbsp. of pecans. When the tart is at room temperature, decorate it with the pecan nuts (on the picture I made a kind of arch but you could also put some all around the pie, do as you like!). Then sprinkle with chopped chocolate and powdered sugar.
- Serve with whipped cream on the side.



It is important that the ingredients of the dough are very cold, it is the secret of its success! Chop the butter and place the chunks back in the refrigerator to cool again.

Make your dough the day before, you will be more relaxed on the day and it will be better...

Melt the chocolate in the microwave, you will have fewer dishes to wash, you just have to be careful not to exceed 500 watts.

To make your whipped cream a success every time:

Choose a liquid heavy cream. Never use low-fat cream or shelf-life cream, it will not rise. Don't make too much at once, one cup is already a lot. Place your whisk and your container in the refrigerator at least 1 hour in advance (30 minutes in the freezer if you forgot or place your container inside another one filled with ice cubes). The colder your cream is, the easier it will rise.

Whip the cream at low speed at the beginning to prevent it from getting too much air. You can speed it up as you go along (fastest speed at the end).

Add the sugar at the end.

To make sure your whipped cream is whipped enough, there should be spikes on the edge of the bowl.

If you want it to hold better, add mascarpone: 50% liquid cream, 50% mascarpone, which you will add towards the end, once the whipped cream has settled.

Variants (continued) :

You can add spices, e.g. 1/2 teaspoon of cinnamon and/or 1/2 teaspoon of ginger.

You don't have to accompany this pie with whipped cream, but it would be a pity ;-)