



PUMPKINS AND CHOCOLATE TART

Looking for an original recipe to bring a delicious pumpkin cake to the table? The pumpkin and chocolate tart is a sweet to prepare for Halloween to delight your guests: they will conquer big and small!



INGREDIENTS:

125 g. of flour
50 g. of sugar
50 g. Softened butter

For the stuffing:

400g of pumpkin flesh
100 g. of icing sugar
1 teaspoon of cinnamon powder
½ teaspoon of cloves in powder
½ teaspoon of ginger powder
¼ teaspoon of black pepper

To decorate:

whipped Cream
75 g. Of dark chocolate Emilia



Difficulty
MEDIUM



Preparation
88min



Portions
4

1

Sift the flour and put it in a bowl with the sugar. Combine the butter, and work with your hands for a few minutes. Transfer to a floured work surface and work until it is smooth and homogeneous. Cover with the food film and let it rest in the fridge for an hour.

TIP

For a more aromatic taste, add 3 tablespoons of bitter cocoa into the pumpkin cream and then proceed according to the recipe.



- 2** In the meantime bake the pumpkin cut into pieces in boiling water for 15 minutes. Drain and cool. With the help of a blender mix the pumpkin together with the spices and sugar. Allow to cool in the refrigerator for 15 minutes..
- 3** Resume the dough and spread a sheet of about half a centimeter thick, make 4 circles of 13-4 cm in diameter and lined 4 10 cm diameter single stencils. Cut out any extra dough. Bake for 15 minutes at 180 °.
Bend and let cool. Pour the pumpkin cream into the short shells. Decorate with whipped cream and a few tablespoons of chocolate, melted in a bain-marie, before serving.