



Butternut Squash Pie

Cook Time : 2 1/2 hours **Servings** : Yield 1 9-inch pie **Source** : Cooking.nytimes.com

INGREDIENTS

FOR THE CRUST:

- 1 ¼ cups all-purpose flour
- Scant 1/2 teaspoon salt
- 2 tablespoons solid vegetable shortening, chilled
- 5 tablespoons cold unsalted butter, in 5 pieces
- 1 large egg, beaten

FOR THE FILLING:

- 2 large eggs plus 2 egg yolks
- 1 ½ teaspoons vanilla extract
- ½ cup/100 grams dark brown sugar
- ¼ cup/50 grams granulated sugar
- ¼ teaspoon fine sea salt
- 1 ½ teaspoons ground ginger
- 1 ½ teaspoons ground cinnamon
- ½ teaspoon ground nutmeg
- Pinch cayenne pepper
- 1 ½ cups roasted squash purée (see note)
- 1 ¼ cups heavy cream
- Whipped cream, for garnish (optional)
- ¾ cup finely diced peeled butternut squash
- 1 ½ tablespoons finely diced lemon peel (cut from thin lemon slices)
- 1 ½ tablespoons lemon juice
- 3 tablespoons sugar
- Scant 1/2 teaspoon salt
- 2 tablespoons finely diced candied ginger

DIRECTIONS

Make the crust: Combine flour and salt in food processor bowl, and pulse. Remove lid, scatter vegetable shortening and butter over surface, and pulse 5 or 6 times.

Combine beaten egg and 3 tablespoons ice water. Pulse liquid into dry ingredients, continuing until mixture is evenly moist and dough looks curdy, about 10 seconds. Turn onto work surface, and press firmly into disk, adding drops of water if dough feels dry. Wrap in plastic wrap and refrigerate at least 30 minutes or overnight.

Roll dough into 15-inch round on lightly floured surface, about 1/8 inch thick, and fit into shallow 9-inch pie pan. Trim and crimp edges, cover with plastic wrap and refrigerate 1 hour. Meanwhile, place large pizza stone on lowest rack in oven, and heat at 425 degrees for 1 hour. (If you don't have a pizza stone, you can go without. It can help prevent a soggy bottom crust.)

Line chilled pie pan with aluminum foil and fill with dried beans or pie weights. Bake on pizza stone for 25 minutes. Remove foil, and bake until crust dries out and crimped edges begin to color, 3 to 5 minutes. Lower oven heat to 300 degrees.

While crust bakes, prepare filling: Combine eggs, vanilla, sugars, salt and spices in food processor, and process until smooth. Add squash purée, and process until smooth. With machine running, pour in heavy cream, and process to combine.

Scrape filling into hot prebaked shell, and bake on pizza stone for 20 minutes. Turn the oven up to 325 degrees and continue baking for another 20 to 25 minutes until filling is set two-thirds of the way in from the perimeter and the center still jiggles, about 40 to 45 minutes total (custard will continue to cook after pie is removed from oven). Tent edges loosely with foil if browning too quickly.

Meanwhile, prepare the candied squash and ginger relish, if using: Combine squash, lemon peel, lemon juice, sugar and salt in small bowl, and stir well. Macerate 30 minutes. Turn into small saucepan and cook over low heat, stirring frequently, until tender and liquid is reduced by half, about 10 minutes. Remove from heat and cool. Add ginger and mix well.

Remove pie from oven, and cool to room temperature on rack. Garnish with whipped cream and the relish, if desired.