



COOKING CLASSES
AT SUR LA TABLE

**PREP NOW, BAKE LATER:
PUMPKIN PECAN PIE**

WITH SUR LA TABLE CHEF



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Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Dairy

- ☐ 1 1/2 stick unsalted butter
- ☐ 3 eggs
- ☐ 1 1/2 cups heavy whipping cream

Pantry Items

- ☐ All-purpose flour
- ☐ Granulated sugar
- ☐ Fine kosher salt
- ☐ Ground cinnamon
- ☐ Ground ginger
- ☐ Freshly grated nutmeg
- ☐ Light brown sugar
- ☐ Sparkling or demerara sugar (optional)
- ☐ Light corn syrup
- ☐ Pecans

Dry/Canned Goods

- ☐ 16 ounces canned pumpkin purée (not pie filling)



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Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- ☐ Chef's knife
- ☐ Paring knife or kitchen scissors

Hand Tools/Gadgets

- ☐ Measuring cups
- ☐ Measuring spoons
- ☐ Mixing and prep bowls (various sizes)
- ☐ Rolling pin
- ☐ Whisk
- ☐ Wooden spoon
- ☐ Spatula
- ☐ Digital scale (optional)
- ☐ Fork
- ☐ Fine-mesh strainer
- ☐ Seasonal cookie cutters (optional)
- ☐ Pastry brush (optional)

Appliances

- ☐ Food processor or large mixing bowl with a pastry blender

Bakeware

- ☐ 10-inch pie dish or 9-inch deep pie dish
- ☐ Small sheet pan

Other

- ☐ Plastic wrap
- ☐ Parchment paper
- ☐ Pie weights or dried beans
- ☐ Aluminum foil or a pie shield



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Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Flaky Pie Dough

1. Chill butter for the pie dough.
2. Toast pecans

Classic Pumpkin Pie

1. Preheat oven to 375°F.



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FLAKY PIE DOUGH

Yield: 1, 9-inch pie crust

This recipe can be used to make both sweet and savory pies and tarts. You can make the dough ahead of time, wrap in plastic and refrigerate up to 2 days or freeze for 1 month. You can also save more time by making the dough in the food processor. Make sure to weigh your ingredients for best results.

1 1/4 cups (6 1/4 ounces) unbleached all-purpose flour

1/4 teaspoon fine kosher salt

1/2 cup (4 ounces) cold, unsalted butter, cut into 1/2-inch cubes

1/4 to 1/3 cup ice water

1. ***To make the dough by hand:*** Place the flour and salt in a large mixing bowl. Using a pastry blender, two knives or your fingers, cut or rub the butter into the flour mixture until the butter pieces are the size of peas. Sprinkle ice water, 1 tablespoon at a time, over the flour mixture. Stir and fluff the flour mixture with a fork until shaggy clumps form. Pick up the large clumps and squeeze to test for moisture. If clumps hold together, transfer them to a work surface and continue adding tablespoons of ice water and stirring.

2. ***To make the dough using a food processor:*** Place the flour and salt in the bowl of a food processor fitted with a metal blade. Add the butter and pulse mixture until the butter pieces are the size of peas. Drizzle in ice water and pulse until the mixture holds together.

3. Gather the clumps of dough together on a work surface. If the butter feels soft, cover the dough with plastic wrap and refrigerate for at least 30 minutes before proceeding. If the butter still feels cold, knead the dough gently 4 or 5 times. If dough falls apart, return it to the mixing bowl and sprinkle teaspoons of ice water and mix with a fork until dough holds together when squeezed.

4. Flatten the dough into a disk about 6-inches wide, cover in plastic wrap and refrigerate for 30 minutes before rolling.



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PUMPKIN PECAN PIE

Yield: 1, 9 inch pie

Pumpkin pie is delicious freshly baked, but even better the next day when the flavors have had a chance to develop. Many spices are available in both whole and ground forms. Look for spices in the bulk department of your grocery store and only buy what you need. Because spices contain essential oils, over time those oils (the aromatics) tend to dissipate.

1 recipe Flaky Pie Crust (recipe included)

Pumpkin filling:

3 large eggs

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/2 teaspoon kosher salt

1 1/2 cups heavy whipping cream

1/2 cup firmly packed light brown sugar

1/4 cup granulated sugar

2 cups canned pumpkin puree (not pumpkin pie filling)

Pecan pie topping:

1 1/2 cup coarsely chopped pecans

1/2 cup firmly packed brown sugar

1/4 cup light corn syrup

3 tablespoons unsalted butter, melted

1/2 teaspoon kosher salt

Preheat an oven to 375°F and place an oven rack in the middle of the oven.

1. **To prepare the pie shell:** Roll out the pie crust to a 14" round. Using your rolling pin, roll the far edge of the dough around the pin, rolling up the dough completely. Lift the rolling pin, center above your pie pan and unroll into the pan. Gently, form into the pan without stretching the dough. Using kitchen scissors, trim the edge so that it overhangs by 1 1/4". Shape and crimp the crust in a decorative manner. Freeze the pie shell for 15 minutes or refrigerate for 30 minutes before baking.

2. **To blind bake the pie shell:** Perforate the bottom and sides of the dough with the tines of a fork. Line the chilled pie shell with parchment paper or foil and fill with pie weights or dried beans. Bake for 30 minutes. Carefully remove the weights and parchment and return the shell to the oven for about 5-10 more minutes, or until the shell is cooked through and firm to the



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touch. (If holes or cracks appear in the shell, patch them by pressing small pieces of excess dough into the area that needs repair). Set aside to cool while preparing filling. Lower oven temperature to 350°F.

3. **To make filling:** To a large mixing bowl add the eggs, spices, and salt and whisk until well combined. Add the cream, brown sugar, granulated sugar, and pumpkin and whisk until well combined.

4. **To bake:** Pour the mixture into the pie shell and bake until the custard is just set when nudged, about 75 minutes. Check pie periodically throughout baking and use foil or a crust shield to protect the edges of the pie from overbrowning.

5. **To prepare the pecan topping:** While the pie is baking, prepare the pecan pie topping. To a medium bowl, combine pecans, brown sugar, corn syrup, melted butter, and salt. Remove the pie from the oven and carefully scatter the pecan topping over the par-baked pumpkin pie in an even layer. Return to the oven and bake for an additional 15-20 minutes or until the center of the pie is set and the pecan topping is browned.

6. Transfer the pie to a rack and cool completely before serving.

Recipe tips:

- **To make a pie shield:** Cut a length of foil the size of your pie, cut out the center and fold to round the edges. Place loosely on top of your pie and remove for the final 20 minutes of baking.

Thanksgiving countdown: 1 day prior

- For **frozen baked pie**, thaw in refrigerator overnight.

Thanksgiving countdown: When sitting down to meal (30 min to 1 hour before serving)

- For **frozen baked pie**, remove thawed pie from refrigerator and allow to come to room temperature 10 to 20 minutes.
- Transfer to preheated 350°F oven to crisp, about 10 minutes.



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