



**COOKING CLASSES**  
AT SUR LA TABLE

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

WITH SUR LA TABLE CHEF

# 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 stick unsalted butter
- 4 eggs
- 2 1/2 cups heavy whipping cream

## Pantry Items

- All-purpose flour
- Granulated sugar
- Fine kosher salt
- Ground cinnamon
- Ground ginger
- Freshly grated nutmeg
- Ground cloves
- Ground allspice
- Light brown sugar
- Sparkling or demerara sugar (optional)

## Dry/Canned Goods

- 16 ounces canned pumpkin purée (not pie filling)

# 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

## **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.

### **Classic Pumpkin Pie**

1. Preheat oven to 375°F.

## FLAKY PIE DOUGH

**Yield:** 1, 9-inch pie crust

This recipe produces a simple, lightly sweetened crust that can be used with all types of fillings. You can make the dough ahead of time, wrap it in plastic and refrigerate for up to 3 days or freeze for up to 3 months. Defrost dough for 24 hours in the refrigerator before use. For any latticework or braiding, double the recipe to ensure ample amounts of dough.

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

*2 tablespoons granulated sugar*

*1/2 teaspoon fine kosher salt*

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

*3 to 4 tablespoons of ice water*

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1. **To prepare the dough:** Place flour, sugar and salt in the bowl of a food processor or large mixing bowl. By pulsing or using a pastry blender, cut the butter into the flour until the butter is the size of small peas.
2. **To work the dough:** Sprinkle ice water, 1 tablespoon at a time, over the flour mixture. Pulse or stir the mixture until large clumps form. When enough water has been added to allow the dough to hold together, transfer to a lightly floured work surface. Gather the dough together to form a ball. Flatten the dough into a disk about 6 inches wide, cover in plastic wrap and refrigerate for 30 minutes before using.

## TRADITIONAL PUMPKIN PIE

**Yield:** *Makes one 10-inch regular pie or 9-inch deep-dish pie*

This recipe takes an American classic to celebration status with a careful blend of spices and heavy cream. Ever notice how spices clump up and don't blend well when added to a custard? The trick is to blend them first with the eggs (the fat helps the clumps disperse evenly) before adding any liquid to the custard mixture.

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*1 recipe Flaky Pie Dough (recipe included)*

*3 large eggs*

*1 1/2 teaspoons ground cinnamon*

*3/4 teaspoon ground ginger*

*1/4 teaspoon grated whole nutmeg (about 20 grates on a whole nutmeg)*

*1/4 teaspoon ground cloves*

*1/4 teaspoon ground allspice*

*1/8 teaspoon fine kosher salt*

*1 1/2 cups (12 ounces) heavy whipping cream*

*1/2 cup (4 ounces) firmly packed light brown sugar*

*1/4 cup (1 3/4 ounces) granulated sugar*

*2 cups (16 ounces) canned pumpkin purée (not pumpkin pie filling)*

*Whipped cream, for serving*

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**1. To prepare the pie crust:** Remove the dough from the refrigerator about 15 minutes before you are ready to roll to allow it to soften slightly. Generously flour a work surface and place chilled dough disk on the flour. Dust the top of the dough with flour. Using a rolling pin, roll chilled dough into a circle, turning the dough as needed with a bench scraper to prevent sticking, until the circle measures 14-inches wide and 1/8-inch thick. Starting at one edge, roll the dough around the rolling pin and lay it gently on top of a 10-inch pie dish or a 9-inch deep-dish pie dish. Gently press the dough into the bottom and sides of the pan. Use a pair of kitchen scissors to trim the dough so it overhangs the edge of the pan by 1-inch. Fold the overhanging dough under itself around the pan edge, then crimp or form a decorative border. Save any excess dough for patching holes in the crust and for decorative cut out shapes. Chill the lined pan for at least 30 minutes.

**2. To blind bake the crust:** Preheat oven to 375°F and place a rack in the bottom third. Line the chilled pie shell with heavy-duty foil or parchment paper, pressing the foil firmly and smoothly into the crevices of the pan. Fill the pan with pie weights. Make sure the weights reach up the sides to the rim of the pan. Bake the shell for 20 to 22 minutes, until the foil comes away from the dough easily. If the foil sticks, bake for an additional 5 minutes. Remove the crust from the oven and remove the foil and weights from the shell; set them aside to cool. Patch any cracks in the crust with excess dough. Return the pan to the oven and bake 10 to 15 minutes longer, until the crust is golden brown. Transfer to a rack and cool slightly. Lower the oven temperature to 350°F.

3. **To prepare the filling:** While the pie crust is baking, in a large mixing bowl, whisk the eggs thoroughly. Add cinnamon, ginger, nutmeg, cloves, allspice and salt and whisk well to blend evenly. Whisk in the cream, brown sugar, granulated sugar and pumpkin; blend well. Strain the mixture through a fine-mesh strainer directly into the crust. To prevent the crust from over-browning, use or make a pie shield. Position the pie shield loosely over the blind-baked crust and remove for the final 20 minutes of baking. Bake until the custard is set, about 30 to 40 minutes. Test by tapping the side of the pie pan—the very center of the pie should jiggle slightly and the crust should be a deep golden brown. Transfer the pie to a rack and cool completely, about 2 hours. Transfer to the refrigerator if serving chilled.

4. **To serve:** Slice the pie with a thin, sharp knife and using a pie server, transfer each slice to a plate. Serve with whipped cream.

**Recipe variations:**

- **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 15- 20 minutes of baking.
- **If baking the next day:** Store pumpkin pie filling in a covered container in the refrigerator.
- The crust can be made the day before, cooled completely and stored at room temperature wrapped in plastic wrap.
- If rolling excess dough for decorative cut outs, whisk 1 egg with 1 tablespoon milk or cream and with a pastry brush, brush the tops of the cut outs. For added shine, sprinkle the cut outs with sparkling sugar or demerara sugar. Bake at 350°F for 10 to 15 minutes until golden brown. Once cool, place the cut outs on the crust and along the edge of the baked and chilled pie.