

Amish Pie Pumpkin and Mascarpone Tart

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Preheat oven to 450° with rack in the center

For the tart dough:

This tart dough is made in quantity and the excess frozen for future tarts. It is great to have on hand during the holidays. This recipe makes enough for 4 tart shells.

1 pound sweet butter, slightly soft
6 oz unbleached pastry flour (1- 2/3 c)
6 oz unbleached all-purpose flour (1- 2/3 cups)
1/2 tsp salt
6 oz granulated sugar (3/4 c)
2 tbsp heavy cream
3 egg yolks
3/4 tsp ground cardamom

Cut the butter into large pieces and place the pieces in the bowl; of an electric mixer with a paddle or dough hook.

Mix the dry ingredients together in a separate bowl. With the mixer on low speed, add the dry ingredients and mix until the butter is evenly distributed, throughout the flour.

Add the yolks and cream. Continue to mix on low speed until the dough pulls away from the sides of the bowl.

Remove the dough and divide it into 4 or 5 pieces. Wrap in plastic wrap and chill for 2 hours to overnight. Will stay fresh in the refrigerator for 2-3 days or wrapped in plastic and foil for 2 -3 months in the freezer. You can also make it in half batches in a food processor using the same technique.

Filling:

1 cup Amish pumpkin puree
1/3 c mascarpone
2/3 cup half and half
1 extra large egg +1 yolk
1 tsp vanilla extract
3/4 tsp ground ginger
scant 1/2 tsp cinnamon(1/3 to 1/2)
freshly grated nutmeg (less than 1/4 tsp)
2/3 cup light brown sugar

Combine all ingredients for filling in a food processor or beat together with a mixer. Put filling in unbaked shell. Bake 450° for 10 minutes.

Lower heat to 350° and bake for an additional 30 minutes, or until filling is set.

Source: Amish Pie pumpkins may be purchased from our member farmers.