



Pumpkin Tart Filling

Adapted from Martha Stewart

- 1 can (15 oz) pumpkin puree
- 3/4 cup packed light-brown sugar
- 8 oz creme fraiche
- 3 large eggs
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon salt
- 1/8 teaspoon ground cloves
- 2 oz bittersweet chocolate

In a medium bowl, whisk together the pumpkin, brown sugar, creme fraiche, and spices. Taste for seasoning and add more spice as desired. Add the eggs and whisk until smooth. Pass the mix through a fine sieve set over a clean bowl, discarding any solids. Pour the filling into the prepared chocolate crust.

Bake at 350 degrees for about 40 minutes or until the filling is set. Transfer to a wire rack and cool for 30 minutes.

Melt the chocolate in the microwave in 30 second intervals until melted. Use a fork or piping bag with a very narrow tip to drizzle the chocolate over the tart forming decorative stripes. Chill for at least an hour before serving.

pumpkin tart filling was posted by wendi on 22 November 2010 at bonappetithon.com