

The pumpkin pie



You need these ingredients :

250g pumpkin
250g milk
2 eggs
150g sugar
1 teaspoon of cinnamon*
1 teaspoon of nutmeg*
¼ teaspoon of salt
30g butter

*Vocabulary

cinnamon: cannelle
nutmeg: noix de muscade

1. Preheat the oven to 175°C
2. Cut the pumpkin into small pieces and boil in a little water
3. Mix the cooked pumpkin into a puree
4. Add the other ingredients and mix again
5. Put the batter into a pie shell and bake for 40mn
6. Let the pie cool
7. Serve with whipped cream or vanilla ice-cream on top