



ROYAL QUEENSLAND SHOW

Presented By:



CHOCOLATE PUMPKIN PIE PASTRY

When our baking maestro, Executive Sous Chef Dean Brewer at Brisbane Showgrounds, shared his irresistible Chocolate Pumpkin Pie Pastry creation, we knew it was too good to keep a secret!

Combining the rich decadence of smooth chocolate with the comforting sweetness of pumpkin, this flaky pastry is a match made in dessert heaven.

Whether you're serving it as a show-stopping finale to dinner or enjoying a slice with your afternoon coffee, this delightful treat delivers the perfect balance of indulgence and seasonal flavour in every bite.

Base ingredients:

- 1.5 cups of plain flour
- 1/3 cup of icing sugar
- 1/4 cup of cocoa powder
- 125g of chopped butter
- 1 egg yolk
- 1/2 tbspn of chilled water
- 100gm of melted white chocolate

Filling ingredients:

- 300g of chopped roasted pumpkin
- 125g of spreadable cream cheese
- 2 lightly beaten eggs
- 1/2 cup of brown sugar
- 3/4 tspn of cinnamon
- 1/2 tspn of nutmeg
- 1/4 tspn of ground cloves



Base method:

1. Combine flour, icing sugar, cocoa powder and butter in food processor until mixture resembles wet breadcrumbs.
2. Add the egg yolks and water and pulse until combined.
3. Gently knead until smooth and wrap in cling film and chill for 30 minutes.
4. Roll pastry out between two sheets of baking paper to line a 23cm round fluted tart pan with a removable base.
5. Prick with a fork and chill for a further 30 minutes.
6. Bake in a hot oven for 15 to 20 minutes.
7. Once base comes out of oven, brush it over with white chocolate.
8. Allow to cool completely.

Filling method:

1. Combine pumpkin, cream cheese, eggs, sugar, and spices into food processor and process until smooth.
2. Pour into prepared tart base.
3. Bake in a hot oven for 10 minutes then reduce heat to 150 degrees celsius and bake for a further 30 to 35 minutes until mixture is set.
4. Allow to cool.

