

« Chestnut Pumpkin » Tarts

For 6 tarts

Ingredients:

- 2 chestnut « crèmes fondantes » Avi-Charente
 - 2 short crust pastries
 - 200 g peeled pumpkin
 - 45 g sugar
 - ½ tsp cinnamon
 - ¼ tsp ground star anise
 - 1 orange
 - 3 eggs
 - 30 cl water
 - 90 g thick fresh cream
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- Cut the pumpkin into cubes..
 - Pour the cubes in a saucepan. Add the sugar, cinnamon, star anise and orange juice. Add water and bring to a simmer.
 - Cook for about 15-20 minutes: the water should completely evaporate, and the pumpkin slightly caramelize.
 - Remove from the heat, let cool and mix the preparation.
 - Meanwhile, pour the eggs and the “crèmes fondants” into a bowl. Mix with a whisk.
 - Add the thick cream and the pumpkin puree, mix with a whisk.
 - Cut 6 circles from the shortcrust pastry, slightly larger in diameter than your molds. Line these molds with the dough.
 - Pour the egg mixture over it.
 - Preheat your oven to 180 °C and bake for 30 minutes. The tarts should be completely browned.
 - Let cool completely then store 3-4 hours in the fridge.



Enjoy!