



Pronto Pumpkin Pie

Yield: One 12" Tart or One 9" Pie



Easy

Ingredients

Pie	Grams	Ounces	Volume
Itaberco Pronto Panna Cotta (PS-401)	200g	7.5oz	1 Cup
Heavy Cream	500g	1lb, 1.5oz	2 Cup, 3 Tbsp.
Pumpkin Puree	500g	1lb, 1.5oz	2 Cups
Itaberco Pumpkin Spice Compound (CP-125)	56g	2oz	¼ Cup
12" Tart Shell, OR 9" Pie Shell, Baked	-	-	1 Shell

Garnish	Grams	Ounces	Volume
Whipped Cream	-	-	As Desired
White Chocolate Curls	-	-	As Desired

Tools

1	Scale OR Measuring Cups	1	Small Whisk
1	Quart Saucepan	2	Small Bowls

To Prepare:

- 1** Weigh your **Itaberco Pronto Panna Cotta (PS-401)** in a small bowl and set aside.
- 2** Weigh your Pumpkin Puree and **Itaberco Pumpkin Spice Compound (CP-125)** in a small bowl and set aside.
- 3** Weigh your cream in the saucepan and cook over medium-high heat until the mixture begins to simmer (about 180F).
- 4** Remove the mixture from the heat and whisk in the Pronto Panna Cotta, mixing until the base is dissolved.
- 5** Whisk in the Pumpkin Puree and **Itaberco Pumpkin Spice Compound (CP-125)** until fully incorporated.
- 6** Carefully pour the mixture into the baked pie/tart shell.
- 7** Chill the pie/tart until set, about 6 hours.
- 8** Garnish with whipped cream and white chocolate curls as desired.
- 9** Serve chilled, or store under refrigeration until ready to serve.

buon appetito!