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Monday till friday 08:30 - 17:00

- 1 orange pumpkin
- 1 box of butter puff pastry
- 4 eggs
- 250 grams of full-fat French cottage cheese
- 2 teaspoons curry powder
- 150 gram grated old Gouda cheese or Organic Garlic Cheese
- 4 sprigs of thyme
- Pepper and salt

Treat yourself to our delicious pumpkin pie, a perfect combination of sweet pumpkin and savoury cheese. This recipe is surprisingly easy to make and ideal for any occasion. Whether you choose our aged Gouda cheese or Henri Willig's unique Organic Garlic Cheese, the result is always tasty. With a touch of curry and thyme, this dish is not only a delight for the taste buds, but also a feast for the eyes. Be surprised by the delicious flavours of this pumpkin pie!

- 1: Preheat the oven to 200 degrees Celsius.
- 2: Next, clean the orange squash and cut it into wedges about half a centimetre thick.
- 3: Line a quiche pan (or springform pan) with the buttercream puff pastry
- 4: Then place the pumpkin segments on top of that
- 5: Beat the eggs with the French cottage cheese, curry powder, the old Gouda cheese or the Organic Garlic cheese (of your choice), pepper and salt and spread this mixture over the pumpkin.
- 6: Now spread the thyme all over the cake and bake in the oven for 40 minutes until it is nicely golden brown.
- 7: Let the cake cool for a while and enjoy this delicious pumpkin pie.

Try our easy and delicious pumpkin pie recipe now. For the best cheese and other ingredients, take a look at our webshop. Enjoy baking and feasting on this tasty pie!