



Biscoff-Pumpkin Chiffon Pie

Makes: 8 servings

Prep Time: 30 minutes Cook Time: 25 minutes

Total Time: 55 minutes plus 4 hours & 30 mins cooling

Ingredients

For the Crust:

- 2 & 1/2 cups finely ground Biscoff cookies
- 1/2 cup finely chopped roasted salted pistachios
- 2/3 cup plus 2 tbsp granulated sugar, divided
- 7 tbsp unsalted butter, melted

Pie:

- 1 (15-ounce) can pumpkin purée
- 3/4 cup whole milk
- 1/4 cup sour cream
- 1 tsp Chinese Five-Spice Mix (recipe follows)
- 1 tsp vanilla extract
- 1/2 tsp kosher salt
- 3 large eggs, separated and room temperature
- 1 tbsp cornstarch
- 1/4 cup cold water
- 1 (0.25-ounce) package unflavored gelatin
- 1/4 tsp cream of tartar
- Sour Cream Whipped Cream (recipe follows)
- Garnish: finely chopped roasted salted pistachios

Instructions

Preheat oven to 350°F. In a medium bowl, stir together cookies, pistachios, and 2 tablespoons sugar. Add melted butter, and stir until well combined. Using a measuring cup, press

mixture into bottom and up sides of a 9-inch deep-dish pie plate. Bake until lightly toasted and fragrant, 10 to 12 minutes. Let cool completely on a wire rack.

In a medium saucepan, stir together pumpkin, milk, sour cream, Chinese Five-Spice Mix, vanilla, and salt and heat over medium heat until steaming. Do not boil.

In another medium bowl, whisk together $\frac{1}{3}$ cup sugar, egg yolks, and cornstarch. Gradually add hot pumpkin mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan and cook over medium heat, whisking constantly, until thickened and starting to boil. Cook until cornstarch flavor is cooked out, 1 to 2 minutes. Remove from heat.

In a small bowl, place $\frac{1}{4}$ cup cold water; sprinkle gelatin on top. Let stand for 1 minute. Immediately stir bloomed gelatin into pumpkin mixture until gelatin completely dissolves and is well combined.

Fill a large bowl with ice water. Pour pumpkin mixture into a medium metal bowl. Place bowl in prepared ice water bath; let cool just until no longer warm to touch, 15 to 20 minutes. Do not let it chill completely.

In the heatproof bowl of a stand mixer, whisk together egg whites, cream of tartar, and remaining $\frac{1}{3}$ cup sugar by hand. Place bowl over a saucepan of simmering water. Cook, whisking frequently until sugar completely dissolves and an instant-read thermometer registers 120-130°F.

Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until stiff peaks form, about 1 minute. Using a balloon whisk, fold egg white mixture into pumpkin mixture in two additions. Pour into prepared crust. Refrigerate until set, at least 4 hours or up to overnight.

Before serving, place Sour Cream Whipped Cream in a pastry bag fitted with a $\frac{5}{8}$ -inch open star piping tip (Ateco #829)/ Pipe o top of pie as desired. Garnish with pistachios, if desired. Refrigerate in an airtight container for up to 3 days.

Chinese Five-Spice Mix

- 2 tbsp whole fennel seed
- 5 whole star anise
- 2 tsp whole Szechuan peppercorns
- 1 tsp whole cloves
- 2 tbsp ground cinnamon

In a small skillet, cook fennel seed, star anise, peppercorns, and cloves over low heat, stirring

until fragrant, 8 to 10 minutes. Place in a spice grinder and grind until a fine powder. Sift into a small bowl and mix in cinnamon. Store in an airtight container.

Sour Cream Whipped Cream

- 1 cup cold heavy whipping cream
- 2 tbsp granulated sugar
- 1/3 cup cold sour cream

In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and sugar at medium speed until soft peaks form. Add sour cream and beat until medium-stiff peaks form. Use immediately.

Recipe by Bake from Scratch