



PUMPKIN PIE

When our Brisbane Showgrounds Executive Sous Chef Dean Brewer told us he had the best pumpkin pie recipe from his time in the United States, we just had to share it with Showbiz readers! Chef Dean's pumpkin pie is bursting with flavour, simple to make and best of all has a chocolate twist. It's the perfect dessert to enjoy any time of year!

CHOCOLATE PUMPKIN PIE PASTRY

- 1 ½ cups plain flour
- 1/3 cup icing sugar
- ¼ cup cocoa powder
- 125g butter
- 1 egg yolk
- 1 ½ tbsps chilled water
- 100g white chocolate (melted)

1. Combine flour, icing sugar, cocoa powder and butter in a food processor until mixture resembles wet breadcrumbs.
2. Add the egg yolk and water and pulse until combined.
3. Gently knead until smooth, wrap in cling film and chill in the fridge for 30 minutes.
4. Roll pastry between two sheets of baking paper to line a 23cm round tart pan with a removable base. Prick with

a fork and chill for a further 30 minutes.

5. Bake at 180 degrees for 15/20 minutes.
6. Take the base out of the oven brush with the melted white chocolate. Allow to cool completely.

PUMPKIN PIE FILLING

- 300g chopped pumpkin (roasted)
- 125g spreadable cream cheese
- 2 eggs (lightly beaten)
- ½ cup brown sugar
- ¾ tspn cinnamon
- ½ tspn ground ginger
- ¼ tspn nutmeg
- ¼ tspn ground cloves

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

We would love to see your finished pies! Send our social media guru Zoe a picture at zroublev@rma.org.au and you could feature on our Brisbane Showgrounds Instagram!



EKKA GIANT PUMPKIN COMPETITION OPENS

The Ekka's Giant Pumpkin Competition supported by Pillow Talk will take place in March 2025, with growers advised to plant their seeds by the end of this year. To order your FREE special Giant Atlantic pumpkin seeds please click [here](#). The competition record is currently held by Downlands College from Toowoomba, whose monster entry in this year's competition of 368.5kg smashed the previous record of 261.5kg set in 2015.