

# Rustic pumpkin and Pouligny Saint Pierre tart

## Sommelier's accord



Reully red is a light, delicate wine that goes very well with poultry, for example, but also with cheeses. Here, it accompanies a rustic tart with potimarron and Pouligny Saint Pierre.

Serve between 8 and 12°C



### PREPARATION TIME

50 - 60 minutes

### PORTIONS

4-6 persons

## INGREDIENTS

### Ingredients for the shortcrust pastry:

- 250 g flour
- 125 g butter
- 1 egg yolk
- 2-3 tablespoons water
- 1 pinch of salt
- (+ 1 egg yolk for gilding)

### Ingredients for the garnish:

- 1/2 pumpkin
- 1 clove of garlic
- 2 tablespoons olive oil
- 1 tablespoon honey
- 1 Pouligny Saint-Pierre
- salt, pepper, thyme
- A few hazelnuts

# PREPARATION

1 - Make the shortcrust pastry:

Pour the flour, chopped butter and pinch of salt into a bowl. Start mixing with your fingertips to obtain a very sandy dough (like a crumble). As soon as it is smooth, make a well and add the egg yolk and two tablespoons of water to the centre. Mix the dough until it forms a smooth ball. Add another tablespoon of water if necessary.

Strain and refrigerate for at least 30 minutes.

2 - Prepare the filling:

Meanwhile, halve and core the pumpkin. It is not necessary to remove the skin. Cut into pieces and spread out on an ovenproof tray. Season with salt, pepper, honey, olive oil and thyme.

Place in the oven at 200°C for 25 to 30 minutes, then leave to cool.

3 - Roll out the shortcrust pastry thinly and place on a baking tray lined with baking parchment. Add half the chopped Pouligny Saint-Pierre and the pumpkin, leaving a 2 cm gap around the edges.

4 - Fold the edges of the pastry over the filling and brush the edges with egg yolk. Bake the tart for 20 to 25 minutes at 190°C. Remember to keep an eye on the colouring.

Once out of the oven, add the other half of the crumbled Pouligny Saint Pierre and the chopped hazelnuts.

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