INDIRECT · MEDIUM

Kamado Pumpkin Pie with the Squash Roasted in the Same Fire

First the butternut squash roasts at 200 °C, then the shortcrust base bakes blind, and finally the custard filling sets at 170-175 °C indirect. One fire for the autumn pie of Halloween and Thanksgiving.



PREP	COOK	SERVINGS	TEMPERATURE
40 min	150 min	8	175 °C

Ingredients

- **1.3 kg** butternut squash (calabaza cacahuete) or calabaza de Castilla (a Spanish winter squash), halved and deseeded
- **1 cda** mild olive oil, for roasting the squash
- **200 g** plain flour, plus a little for rolling
- **110 g** unsalted butter, very cold, diced
- **40 ml** ice-cold water
- **4 ud** large eggs (the yolk of one for the pastry; its white and the other three eggs go in the filling)
- **140 g** soft brown sugar
- **250 ml** whipping cream (35% fat)
- **2 cdta** ground cinnamon
- **1 cdta** ground ginger
- **0.5 cdta** freshly grated nutmeg
- **1 cdta** fine salt (half for the pastry, half for the filling)

Method

1 LIGHT THE FIRE AND SET UP INDIRECT

Before lighting, fit the TFA thermometer in the dome hole instead of the standard one if the fitting matches; with the lid closed, check its tip clears the tray and the tin. Fill the firebox of the Kamado Bono Media with NaturBraza marabú charcoal (marabú, sicklebush wood), sifted of dust, and light it in the centre. Once lit, cover the fire with the two standard deflectors, grate on top. Close up and adjust the vents to a steady 200 °C on the TFA: 30-40 minutes to heat through.

2 ROAST THE SQUASH

Brush the cut face of the halves with the oil and lay them cut side down on baking parchment in a tray that fits on the grate. Close the lid and roast at 200 °C for 45-60 minutes, depending on thickness, until a paring knife slides into the thickest part without resistance and the edges are browned. Burp the lid open and lift out the tray with gloves, then close the lid again so the kamado stays at 200 °C.

3 SHORTCRUST PASTRY

While the squash roasts, mix the flour with half a teaspoon of salt and rub in the cold butter with your fingertips until it looks like coarse sand. Add the yolk and the ice-cold water and bring the dough together without kneading, in 1-2 minutes. Flatten it into a disc, wrap it in cling film and chill for 30 minutes: cold butter is what gives a crumbly base rather than a leathery one.

4 ROAST SQUASH PURÉE

Scoop out the flesh with a spoon and blend it until smooth. Leave it in a fine sieve for 15 minutes to drain any juice left in it and weigh out 450 g; the rest is good for a soup. Let the purée cool before mixing it with the eggs: if it is hot, they begin to set in the bowl. You can roast and blend the squash the day before and keep it covered in the fridge.

5 LINE THE TIN AND BLIND-BAKE

Roll the pastry out to about 3 mm and line the IBILI 23 cm tin: whole base and walls up to about 4 cm, pressing the corner in well so there are no gaps over the seam of the ring. Prick the base, chill for 15 minutes, cover with baking parchment and baking beans up to the rim of the pastry and bake at 200 °C for 15 minutes. Remove parchment and weights and carry on for 5-8 minutes until the base loses its sheen.

6 DROP TO 170-175 °C AND MAKE THE FILLING

As soon as the base is out, close the bottom vent almost completely and the top vent halfway: the kamado has to come down from 200 to 170-175 °C, and ceramic cools slowly. Meanwhile whisk the purée with the brown sugar, the spices and the remaining salt, add the three eggs, the spare egg white and the cream, and mix without whipping in air. Do not put the pie in until the temperature is steady.

7 BAKE THE FILLING

Set the tin with the base in the centre of the grate, pour in the filling to half a centimetre below the rim of the pastry and close the lid. Bake at 170-175 °C for 45 to 60 minutes, without opening until minute 40. Burp the lid open (about 5 cm, about 5 seconds), with gloves on, and move the tin: it is ready when the edges are firm and only a central circle of about 5 cm barely wobbles, or when the centre reads 80-85 °C.

8 COOL AND UNMOULD

Take the pie out and leave it on a wire rack at room temperature, without unmoulding, until just warm; the residual heat finishes setting the centre. Before two hours have passed since it left the kamado, put it in the fridge and let it settle for at least 3 hours more. Run a thin knife between pastry and ring, undo the clasp and serve cold or with whipped cream.

Editor's tips

- If the surface darkens before the centre sets, the chamber is running hotter than you think: close the top vent a little and do not open the lid to cool it. The guide to temperature problems explains how to correct without losing control of the kamado.
- To use up the leftover purée, which there nearly always is, freeze it in 200 g portions or stir it into yoghurt with honey for breakfast. And for clean slices, dip a long knife in hot water, dry it and cut in one smooth stroke, wiping the blade between cuts.
- The pie improves overnight: the spices settle and the custard cuts more cleanly. For Thanksgiving or a Halloween dinner, bake it the day before and serve it cold.
- A crack does not ruin the pie. Cover it with unsweetened whipped cream or a little soured cream, which also cuts the sweetness of the filling.

Gear for this recipe

Kamado Bono Media 51 cm

The recipe chains three bakes in the same fire, squash, base and filling, and calls for going from 200 to 170-175 °C with no embers in sight. The Kamado Bono Media fits for two reasons. It comes with two side deflectors that together cover all the embers, so indirect cooking does not mean buying a separate stone. And its grate is about 45 cm according to distributor listings: both squash halves fit on a tray and, afterwards, the 23 cm tin sits centred with air around it so the custard sets evenly. Its thick ceramic holds temperature on little air, the condition for the filling not to overcook at the edges.

mikamado.es/en/kamados/kamado-bono-media-51

IBILI 650223 Stainless Steel Springform Cake Tin, 23 cm

A pumpkin pie is served unmoulded and whole, and a custard filling cannot be turned out upside down. That is why the tin is a springform: you open the ring and the pie stays on its base without touching the surface. The IBILI 650223 declares a 23 cm diameter and a 6.5 cm height, in uncoated 18/10 stainless steel, so there is no coating to suffer at 200 °C during blind baking. The 23 cm size suits 450 g of purée and three eggs. The seam of the ring is the weak point of any springform with a runny filling: the shortcrust base, pushed up the walls and baked beforehand, is what seals it.

mikamado.es/en/accesorios/ibili-650223-molde-desmontable-23

NaturBraza marabu charcoal, pack of two 5 kg bags (10 kg)

Between lighting, squash, base and filling the kamado is lit for more than two hours, and topping up with the pie inside is not an option. NaturBraza marabú charcoal comes from a very dense wood: it burns slowly, with a short flame, and according to the product sheet leaves little ash, although it publishes no figure or grading. With the firebox full there is fuel to hold 200 °C and then 170-175 °C with the vents almost closed; temperature is decided by the air, not the amount of charcoal, and what is left goes out when you close up. For a dessert it also matters that, according to the sheet, it is only marabú wood with no additives: once the white lighting smoke has gone, there are no binders or lighting chemicals to reach the custard.

mikamado.es/en/accesorios/naturbraza-carbon-marabu-2x5kg

TFA Dostmann 14.1035.60 analogue thermometer, 30 cm stem

A custard filling is won or lost within a few degrees, and the dome thermometer reads the highest air in the chamber, not the air at the grate where the pie sits. The TFA Dostmann 14.1035.60 is an analogue replacement thermometer with a 30 cm stem and a scale up to 500 °C, designed for wood-fired ovens; fitted in the dome hole, its tip sits much closer to the grate. Two checks first: that the hole in your dome matches the fitting TFA specifies, about 10 mm with an inner nut, and that with the lid closed the tip does not touch the tin. At 170-200 °C it reads in the lower part of the dial, enough to set the baking temperature.

mikamado.es/en/accesorios/tfa-dostmann-termometro-horno-14-1035-60

Full recipe at: mikamado.es/en/recetas/tarta-calabaza-asada-kamado

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