

## PUMPKIN TART

with chestnut sorbet  
& candied walnuts

### Ashley Wright

Sheltering on the edge of Dartmoor in the charming village of Chagford, the bijou 22 Mill Street has just 22 covers – each enjoying head chef Ashley Wright's dedication to the finest-quality, freshest local ingredients. 'Simple, yet effective' is Wright's food philosophy, matching the stripped-down elegance of 22 Mill Street's restaurant-with-rooms. In devising his pumpkin tart, Wright wanted to highlight the culinary potential of this much underrated vegetable.



- 1 For the tart filling**, preheat the oven to 180°C (Gas 4). Peel and deseed the pumpkin and cut the flesh into large cubes. Bake in a covered ovenproof dish for about 45 minutes until the pumpkin is soft. Remove from the oven, but keep the oven switched on throughout the method.
- 2 For the fig carpaccio**, thinly slice the figs and lay on six large plates in a circle with the slices slightly overlapping each other. Place in the fridge until needed.
- 3 To make the tart case**, rub together the flour and butter in a large bowl until it forms rough breadcrumbs. Add the egg and 25ml of water and mix until it forms a dough. Roll out the pastry on a lightly floured work surface, line an 18cm-diameter loose-bottomed tart tin and place it in the fridge to rest.
- 4 For the chestnut sorbet**, put the sugar with 300ml of water in a heavy-based pan and heat gently until the sugar has dissolved. Increase the heat and boil for 5 minutes, then leave to cool. Put the chestnut purée into a bowl and add 250ml of the syrup, keeping the remaining syrup in the pan. Churn in an ice-cream machine until set.
- 5 For the candied walnuts**, put the walnuts in the pan with the remaining syrup and boil for 5 minutes. Heat the oil to 140°C in a large pan or a deep fryer and deep fry the walnuts for about 5 minutes until browned. Remove from the oil with a slotted spoon and drain on kitchen paper.
- 6 To cook the tart filling**, in a large bowl mix the baked pumpkin with the spices, eggs, milk and sugar using a hand-held blender. Pour the pumpkin mixture carefully into the lined tart tin and bake for 45 minutes until set. Remove the tart from the oven and set aside to cool.
- 7 For the tuiles**, mix together the butter, flour, sugar and egg white in a bowl with an electric hand-held mixer. Stir in the cinnamon and place in the fridge for 30 minutes to firm up. Line a baking sheet with a silicone mat or greaseproof paper, spread the mixture over it and bake for about 8 minutes until golden.
- 8 To serve**, remove the plates with the fig slices from the fridge. Cut the tart into slices and place a slice on the figs with a scoop of sorbet next to it, dressed with a tuile. Arrange candied walnuts around the plate to finish.

#### Serves 6

##### For the tart filling

1 large pumpkin, preferably Crown Prince  
1 tsp cinnamon  
1 tsp ground ginger  
 $\frac{1}{2}$  tsp ground ginger  
 $\frac{1}{4}$  tsp grated nutmeg  
2 eggs  
285ml full-fat milk  
125g light soft brown sugar

##### For the fig carpaccio

3 ripe figs, peeled

##### For the tart case

225g plain flour  
150g butter, chopped  
1 egg

##### For the chestnut sorbet

300g caster sugar  
250g chestnut purée

##### For the candied walnuts

200g shelled walnuts  
500ml vegetable oil

##### For the tuiles

50g butter  
50g plain flour  
50g caster sugar  
1 egg white  
1 tsp ground cinnamon

With cinnamon and ginger, a heaven-sent pumpkin tart that will melt in your mouth after teasing your tastebuds.