

# Pumpkin Pudding



You find the **video** of making the Pumpkin Pudding here:

<http://pastryfriends.com/pumpkin>

**VIDEO**

## Ingredients

For a cake pan with 21 cm diameter\*  
(8.3 inches)

### Caramel sauce

Sugar 90 g (3.2 oz.)

Hot water 30 ml

### Pudding

Milk 350 g (12.3 oz.)

Sugar 150 g (5.3 oz.)

Vanilla sugar 1 tea spoon

Heavy cream 200 g (7.1 oz.)

Egg 200 g (7.1 oz.)

Egg yolk 40 g (1.4 oz.)

Pumpkin puree 440 g (15.5 oz.)



\*When using a different cake pan size, scale the ingredients as described here:

<http://keikos-cake.com/lessons/lesson-measuring-ingredients/>

If you haven't yet, make sure you pick up your copy of the „Perfect Cream Puffs“ ebook at <http://PastryFriends.com> ☺

**You Tube**

[youtube.com/user/ChefDePatisserie](https://youtube.com/user/ChefDePatisserie)

**facebook**

[www.facebook.com/keikos.cake](https://www.facebook.com/keikos.cake)



Cut the pumpkin in half and scrap off the fibers and seeds.





Cut the pumpkin into quarters and peel with a sharp knife.

Steam the pumpkin in a pan or steamer.







The pumpkin is done when you can easily pierce it with a chopstick or fork.

Remove the pumpkin from the pan.

Strain the pumpkin through a sieve to turn it into pumpkin puree.

Alternatively, process the pumpkin in your food processor, first. Then strain it through the sieve.





Grease the pan for the pumpkin pudding with butter.

### **Caramel sauce**

Put the sugar on medium heat.

The sugar will slowly melt. Stir with a spoon from time to time.





When the caramel turned brown and is boiling, remove it from the heat.

Pour hot water onto the caramel.

**BE CAREFUL** – the caramel and the steam are VERY HOT. Don't burn your fingers!

Pour the caramel into the cake pan.





Level the caramel so that it covers the bottom of the pan. Set aside for cooling.

### **Pumpkin pudding**

Heat the milk in a saucepan and dissolve the sugar and vanilla sugar in the hot milk.

**TIP:** Make sure you use the correct amounts (weights) of egg. If your are not sure how to measure eggs, watch the video here:

[keikos-cake.com/lessons/lesson-measuring-ingredients/#egg](https://keikos-cake.com/lessons/lesson-measuring-ingredients/#egg)





Mix the heavy cream, egg, and egg yolk in a large bowl.

Add the warm vanilla milk and mix gently.





Strain the mixture through a sieve and mix it with the pumpkin puree in two or three steps.

Mix well after each addition.





The caramel in the cake pan should be hard by now.

Place the pan in a larger tray or pan (for the water bath) and fill with the pumpkin pudding mixture.

Fill the tray with boiling water and cover it with another tray (or with aluminum foil).

Bake for 50-60 minutes in your pre-heated oven at 160°C (320°F).





The pumpkin pudding is done when the center is no longer liquid (see video).

Let the pudding cool down on a cake grid. Put in the fridge to cool it down completely.

Shortly before serving, run a knife along the side and invert the pudding on a large plate.





Serve the pumpkin pudding together with  
whipped heavy cream...

**Yummy!** 😊





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