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Jack-O'-Lantern Pumkpin Pie

Total time: 30 min

Difficulty: medium

Portions: 4 People

For the pumpkin pie:

1 Pack(s) shortcrust pastry

240 g pumpkin, diced

1 onion, chopped

Some fresh thyme

1 ts Baharat (Middle Eastern spice mix)

0.5 ts cumin

1 ts paprika

Some salz

Some olive oil

For brushing:

Some maple syrup

Some olive oil

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1. Preheat the oven to 200°C.

2. Place the diced pumpkin on a baking sheet, drizzle with olive oil and top with the sprigs of thyme. Bake for about 15 minutes.

3. Roll out the shortcrust pastry and place half of it in a round baking tin with a diameter of 20-22 centimetres. Set aside the second half for the top of the pie and cut out spooky shapes to decorate.

4. In a frying pan, fry the chopped onion in olive oil until golden brown. Add the vegan mince and cook, stirring, for about 7 minutes.

5. Season the vegan mince mixture and fold in the roasted pumpkin. Allow to cool slightly.

6. Pour the vegan mince mixture onto the shortcrust pastry in the baking tin and cover with the remaining pastry.

7. Brush the top with a mixture of maple syrup and olive oil. Place the tin in the oven and bake at 180°C for about 15 minutes.