



Making tasty and simple pumpkin pie with Gouda cheese



Ingredients

- 1 orange pumpkin
- 1 box of butter puff pastry
- 4 eggs
- 250 grams of full-fat French cottage cheese
- 2 teaspoons curry powder
- 150 gram grated old Gouda cheese or Organic Garlic Cheese
- 4 sprigs of thyme
- Pepper and salt

Preparation

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Preheat the oven to 200 degrees Celsius. Then clean the orange pumpkin and cut it into wedges about half a centimetre thick.

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Line a quiche pan (or springform pan) with the buttercream puff pastry and place the pumpkin segments on top. Beat the eggs with the French curd cheese, curry powder, old Gouda cheese or organic garlic cheese (of your choice), salt and pepper and spread this mixture over the pumpkin. Now spread the thyme over the entire pie and bake it in the oven for 40 minutes until nicely golden brown. Let the pie cool for a while and enjoy this delicious pumpkin pie.