**Milk Chocolate Pumpkin Pie**

Ingredients for Filling

Eggs 200g

Egg Yolks 40g

Pumpkin Puree 450g

Heavy Cream 200g

Milk 125g

Sugar 120g

Maple Syrup 90g

Dark Brown Sugar 150g

Salt 1tsp

Vanilla extract 1 1/2 tsp

Cinnamon Powder ½ tsp

Cloves Powder ¼ tsp

Ginger Powder ¼ tsp

Nutmeg Powder ¼ tsp

Method,

1.Warm the Heavy Cream and Milk and keep on the side

2. Whisk in the eggs and egg yolk and combine all the ingredients together and set-aside

**Pie Crust**

Ingredients

AP Flour 380g

Salt 1 tsp

Butter 280 g

Water (ICE COLD) 115 g

Method

Cut the butter in small cubes and in a medium size mixer with the paddle attachment, add flour, salt, and butter, mix until crumbly texture and add the ice water slowly and by not over mixing, until the dough comes together.

Refrigerate over night and roll the dough into the pie molds, blind bake at 350 degrees F for 20-25 minutes.

Then pour the pumpkin pie mixture and bake in a preset oven 325 degrees F and bake for 45-50 min

**Milk Ganache**

Heavy Cream 250g

Glucose 25g

Milk Chocolate 360g

Method

1. Heat the Cream and Glucose to a boil, pour the hot cream over the chocolate and whisk vigorously until well combined