

Autumn Crumble Pie

BRIACUISINE™



Pie Crust

- 1 ¼ cups all-purpose flour
- 1 tsp granulated sugar
- ½ tsp salt
- ¼ tsp baking powder
- 8 tbsp cold unsalted butter
- 3-4 tsp ice water

Filling

- 1½ pounds yams (3 medium)
- ¾ cup heavy cream
- ¾ packed light brown sugar
- 1 tsp vanilla extract
- 1 tsp Chinese Five Spice
- ¼ tsp kosher salt
- 2 large eggs, lightly beaten

Crumble

- 2 tbsp unsalted butter
- 2 tbsp light brown sugar
- ½ tsp vanilla extract
- Pinch kosher salt
- 1 cup pecans, coarsely chopped
- 1/2 cup sweetened flake coconut

Pie Crust Method

- Combine dry ingredients.
- Cut in half the butter until particles are cornmeal-size. Combine the rest of butter until particles are pea-size.
- Sprinkle water over the mixture, tossing lightly with a fork until dough is moist enough to hold together.
- Form into a ball, wrap and refrigerate overnight.
- Roll dough on lightly floured surface to fit pie plate. Chill for 20 minutes.
- Prick bottom of crust with fork. Cover with aluminum foil and weigh down foil with dry beans.
- Bake at 350 degrees 20-25 minutes. Remove weights and continue 10-15 minutes until crust is golden. Cool completely.

Filling Method

- Roast yams at 350° until very soft. (1 hour.) Peel and mash.
- Mix yam with wet ingredients

- Add Chinese Five Spice and salt. Do not over mix. Tap mixing bowl on counter to release air bubbles.
- Pour into crust and bake at 350° for 60-70 minutes until centre is no longer shiny.

Crumble Method

- Melt butter in a skillet over medium heat.
- Add brown sugar, vanilla and salt. Stir until it bubbles.
- Add pecans and stir 3-5 minutes. They will absorb the mixture.
- Remove from heat and stir in shredded coconut.
- Spoon crumble on the pie and press down to adhere to filling.
- Let stand for 20 minutes.
- Garnish with white shaved white chocolate, thyme caramel sauce and sugared gooseberries. Find the garnish recipes at BriaCommunities.ca/pie

Yields one 8 inch pie



Bria
COMMUNITIES



BriaCommunities.ca

1.844.969.BRIA (2742)