



Pumpkin Pie with Gouda Cheese



Ingredients

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

Bereidingswijze

Preparation

Preheat the oven to 200 degrees Celsius (400 degrees Fahrenheit). Then clean the pumpkin and cut it into wedges about half a centimeter thick (0.20 inch).

Instructions

Cover a quiche form (or use a flexible baking form) with the butter puff pastry and then place the pumpkin wedges on top. Beat the eggs with the French quark, the curry powder, the old Gouda cheese or the Organic Garlic cheese (of your choice), pepper and salt and divide this mixture over the pumpkin. Now spread the thyme over the entire cake and bake it in the oven for 40 minutes until it is golden brown. Let the pie cool down and enjoy this delicious pumpkin pie.