

MONTREAL

PECAN PIE

Ingredients (for 4 persons)

- 1 roll of short crust pastry
- 100 ml maple syrup
- 50g sugar
- 2 tablespoons cornflour
- 50?75 ml water
- 150?200g pecan nuts

Preparation:

Roll out the dough and place it in a pie dish. Pierce with a fork. Distribute dried beans and bake blind (in the oven at 170 °C, th. 5-6) for 15 min.

Heat the maple syrup, the sugar, the cornflour and the water in a pan. Stir constantly, whisk and allow to thicken.

Remove the dried beans, pour the mixture over the bottom of the pied crust and distribute the pecan nuts. Sprinkle with a few spoons of vanilla or brown sugar.

Place in the oven for 15 min. at 180 °C (th. 6). Serve the pie when still warm with a scoop of vanilla ice cream.

