Pumpkin Pie with Beef Tallow Crust

Makes 8-10 servings

Sweetened with maple syrup and coconut sugar, this seasonal favorite features a fabulously hearty crust made with rendered beef fat and crumbed pecans.

The waft on this pie is unlike any other! Tallow works into the flour more easily than butter, creating a wonderful melt-away texture and flake. The dough is sturdy, patchable, and forgiving, so feel free to experiment. Roll flat and make a free formed galette with mixed berries, sliced apples, or kick it into savory gear with roasted vegetables and a soft spreadable cheese!

Ingredients

For Crust:

1 cup pecans
2 ¼ cups all purpose flour
1 ¼ teaspoon salt
1 cup Kinloch Farm Rendered Beef Fat, room temperature
1/2 cup water, plus more
Optional: 2 tablespoons sugar or coconut sugar
Egg wash: 1 egg yolk

For Filling:

3 cups baked pie pumpkin flesh*
3/4 cup maple syrup
3/4 cup coconut sugar, or ½ cup conventional sugar
1/3 cup milk
3 eggs
1 tablespoon vanilla
1 teaspoon ground cinnamon
1 teaspoon ground ginger
Pinch of ground cloves
Several grates of nutmeg

Ingredients continued on reverse...

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For Whipped Topping:
1 pint heavy cream
1 vanilla bean pod
1-2 tablespoons maple syrup
Big pinch of salt

Preparation

***For Pumpkin**
Wash and halve sugar pie pumpkins and place cut side down on a parchment-lined sheet pan. Roast until tender. Discard or save seeds for another recipe. Scrape flesh from the skin or peel away. Store extra roasted pumpkin flesh for future pies, soups, etc.

Preheat the oven to 350 degrees. Scatter the pecans on a dry sheet pan and toast in the oven for 5 minutes, or until fragrant. Cool and pulse in a food processor or very dry blender, to create a coarse nut flour.

For Pie
Work pecan flour, flour, salt, sugar (if using), and tallow together by hand pinching the tallow into the flour mix, working quickly to avoid warming the tallow or overworking the dough. When the tallow and flour clumps are about pea sized, drizzle in the water and gently work the dough together until it roughly resembles coarse, wet sand. Form a not too serious disk, wrap, and let rest and hydrate in the fridge for 30 minutes or up to overnight. Store in the freezer if not using the dough within the day.

Blend filling ingredients together in a blender, set aside.

Preheat oven to 365.

Roll out rested dough and fit to 9" pie dish. Dock with fork tines. Pop in fridge or freezer to chill once more.

Fill chilled pie shell, and paint crust with egg yolk-only wash. Bake on bottom oven rack for 1 hour.

For Whipped Topping
Whisk cream until soft peaks come, then add in salt, maple syrup and scraped vanilla bean pod (save spent pod to stick into salt or bourbon to make finishing salt and vanilla extract). Continue to whip until full and resilient peaks form. Set aside in fridge.

Apply whipped topping to pie before slicing, and serve.

Recipe and photos by Chef Ryan Ross