

## **Pumpkin Pie with Bourbon Pecans**

Our favorite version of pumpkin pie yet! Creamy, rich pumpkin blended with blood orange-infused olive oil adds a lovely brightness to the flavor, and topped with deeply rich pecans, tossed in a balsamic bourbon caramel sauce, you can't go wrong. Just be warned, if you make this pie, it will be expected on the Thanksgiving table for years to come!

### **Pie**

- 1 recipe Sweet Olive Oil Pastry
- 2 cups pumpkin puree
- ¼ cup blood orange-infused olive oil
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- ¼ tsp ground nutmeg
- 2 tsp vanilla paste
- 1 tbsp orange zest
- ½ cup brown sugar
- 2 eggs
- ¼ tsp sea salt
- ¼ cup whipping cream

### **Bourbon Pecan Topping:**

- 1 cup pecans, chopped
- ½ cup brown sugar
- 1 tbsp Cinnamon Pear Dark Balsamic
- 1 tbsp maple syrup
- 2 tbsp bourbon
- 1 tsp Fleur de Sel

Preheat oven to 375°F and prepare one pie crust recipe. Roll out the dough ¼" thick and lay it in a deep 9" pie dish, trimming the dough and fluting the edges. Prick the dough with a fork and lay a piece of parchment paper inside. Fill with pie weights or dried beans, then par-bake in the oven for 15 minutes; remove to a baking rack to cool.

In a large mixing bowl, whisk together the pumpkin and blood orange olive oil, then stir in the spices, brown sugar, eggs, and whipping cream.

Pour into par-bake pie crust till just full – if any extra, save for mini tarts! Move the pie to a baking sheet and bake for 40 minutes, until the center is set but a bit jiggly, and the filling has begun to crack slightly. Remove from the oven and allow to cool completely, on the counter. If you put it in the fridge, it will begin to sweat.

To make pecan topping, while the pie bakes, toast pecans in a non-stick pan over medium-low heat for 4 to 5 minutes. Add the remaining ingredients and stir to help dissolve the sugar. Cook until the sugars caramelize and coat the pecans.

Scatter over the top of the pie and let it sit at least 10 minutes before cutting to cool and set