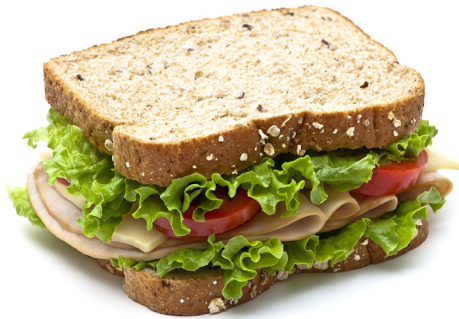


personal english



Turkey Sandwich

1 serving:

3-4 slices cooked turkey
2 slices cooked bacon
1 slice provolone cheese
mayonnaise
cranberry sauce
red onion, finely chopped
boiled chestnuts, chopped
2 slices wheat bread
lettuce
butter (for grilling)

Finely chop the red onion and mix with whole cranberry sauce.
Smear mayonnaise on one side of sliced bread.
Smear cranberry-onion mixture on the other slice of bread.
Layer turkey slices, bacon, chestnuts and provolone on one side of bread and top with other slice of bread.
Using a skillet or grill pan, grill sandwich with butter and remove from heat when cheese has melted.
Add lettuce, cut sandwich into 2 halves and serve.



Thanksgiving dinner



Pumpkin Pie

1 pie:

pumpkin 800g
condensed milk 365g
00 flour 300g
butter 170g
3 eggs
1 lemon (zest)
cinnamon powder
ginger powder
salt

Preheat the oven to 200°C.

Cut the pumpkin into wedges and remove seeds and strings.
Put the wedges onto a baking tray, cover with foil and bake for 1h.

Sieve the flour into a baking bowl then add the butter (cold) and a pinch of salt.

Quickly rub the butter into the flour until the mixture resembles fine breadcrumbs.

Add 115g of condensed milk, one yolk and the lemon zest.
Knead very lightly until just smooth, cover the dough with film and put in the fridge to rest (30 min).

Remove the skin from the pumpkin pulp and smash it.
Mix 350g of pulp with 250g of condensed milk, 2 eggs, a pinch of salt, cinnamon and ginger (to taste).

Flatten the dough into a 24 cm pie dish, fill with the pumpkining mixture and bake at 180° for 50 min.