

Pumpkin Dessert with Biscuits

Turkish Pumpkin Trifle with ladyfinger biscuits, creamy layers, and walnuts. A traditional Ottoman-inspired dessert that's perfect for fall celebrations.

20	30	50	6	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 20 cat tongue biscuits
- 6.4 oz granulated sugar
- 3.2 oz clotted cream
- 6.8 oz heavy cream
- 3.2 oz walnut
- 1.1 lb pumpkin

Instructions

- 1 Prepare the pumpkin**

Cut 1.1 lb pumpkin into 1-inch cubes, removing seeds and skin. Place cubes in a bowl and sprinkle with 6.4 oz granulated sugar, tossing until evenly coated.
- 2** Cover the sugared pumpkin tightly with plastic wrap and refrigerate overnight to allow the sugar to draw out the juices.
- 3 Cook the pumpkin**

Transfer the macerated pumpkin and all accumulated juices to a heavy-bottomed saucepan. Cook over medium-low heat for 15-20 minutes, stirring occasionally, until the pumpkin is fork-tender and most of the liquid has evaporated.
- 4** Mash the cooked pumpkin with a fork or potato masher until it forms a smooth, thick paste with no large lumps. Set aside to cool completely to room temperature, about 30 minutes.
- 5 Make the cream layer**

Pour 3.2 oz heavy cream into a chilled mixing bowl. Using an electric mixer, whip on medium speed until soft peaks form, about 2-3 minutes.
- 6** Add 6.8 oz clotted cream to the whipped heavy cream and continue beating on medium speed until the mixture holds medium peaks and is thick enough to spread, about 1-2 minutes more.
- 7 Assemble the dessert**

Arrange 20 ladyfinger biscuits in a single layer in the bottom of a 9x13-inch serving dish, covering the entire surface.
- 8** Spread the cooled pumpkin mixture evenly over the biscuits using a spatula, creating a smooth layer that covers all the biscuits completely.

- 9 Spread the whipped cream mixture over the pumpkin layer using an offset spatula, creating an even, smooth surface that reaches the edges of the dish.
- 10 Sprinkle 3.2 oz chopped walnuts evenly over the cream layer. Cover and refrigerate for at least 4 hours or overnight before serving to allow the flavors to meld and the dessert to set.

Tips

Macerate diced pumpkin overnight with sugar to draw out excess moisture and concentrate natural sweetness - this step is crucial for proper texture and prevents a watery dessert.

Cook the macerated pumpkin on low heat to prevent scorching and maintain smooth texture - high heat creates stringy, uneven results that won't layer properly.

Mash the cooked pumpkin while still warm for the smoothest consistency, then cool completely before assembling to prevent melting the cream layers.

Whip cream to soft peaks first, then gradually add any additional ingredients to prevent over-whipping and curdling - stop at medium peaks for best spreading consistency.

Layer biscuits in a single layer without overlapping to ensure even moisture absorption and clean, distinct layers in the finished dessert.

Chill assembled dessert for at least 4 hours before serving to allow flavors to meld and textures to set properly - overnight chilling produces optimal results.

Toast walnuts lightly before garnishing to enhance their flavor and provide better textural contrast against the soft layers.

Cover tightly during refrigeration to prevent absorption of other flavors and maintain the delicate cream texture.