

Miso Milk Pantry Pie 味噌ミルクパントリーパイ

Serves 8–10

Ingredients

Miso Milk

- 200 ml whole milk 牛乳
- 50 g unpasteurized kōji miso 生糀みそ

Crust

- 100 g Biscoff cookie crumbs
- 80 g salted butter, melted 有塩バター

Filling

- 90 g salted butter, melted 有塩バター
- 220 g kubitō sugar きび糖
- 3 eggs 卵
- 45 g all-purpose flour 薄力粉
- 1 tsp / 5 ml vanilla



Instructions

1. Mix **miso + milk**, **rest 12–18 hours at room temp.**
2. **Preheat oven 180°C**. Prepare crust, **chill 15–20 min.**
3. Bake crust **10 min**, cool.
4. Mix **butter + sugar**, add **eggs** one at a time.
5. Add **flour**, then **vanilla**, then **miso milk**.
6. Bake **180°C 15 min**, then **165–170°C 30–40 min.**
7. Finish **190°C 5 min** for browning.
8. Cool completely before serving.

Nutrition (per serving)

Kcal: 360 | Protein: 5 g | Fat: 20 g | Sat Fat: 12 g | Carbs: 40 g | Sugars: 28 g |
Fiber: 0 g | Sodium: 240 mg | Omega-3: 0 g

Notes / Variations

- **Reduce sugar** to 200 g for lower sweetness.
- **Add 1 egg yolk** for richer custard.
- **Use Marie biscuits** for crust.
- **Add espresso powder** or **orange zest**.
- Best flavor on day 2.