

COCONUT SUGAR PIE WITH SOUR CREAM CRUST & MERINGUE

MAKES 9" PIE

THE THINGS

CRUST: *adapted from ChefSteps Pate Brisée*

250g (2 ¼ cups) bread flour
205g (14 ½ tbsp) cold unsalted butter, cut into small cubes
18g (2 tbsp) sour cream powder, optional
3g (½ tsp) salt
55g (about ¼ cup) very cold water

COCONUT FILLING: *inspired by Momofuku's Crack Pie recipe*

240g (1 ¼ cup) granulated sugar
30g (1/3 cup) heavy cream powder (or milk powder)
3g (½ tsp) salt
113g (8 tbsp) unsalted butter, melted
100g (1/3 cup + 1 tbsp) heavy cream
2g (½ tsp) vanilla extract
4 egg yolks
135g (1 1/3 cup) unsweetened shredded coconut

MERINGUE

4 egg whites
200g (1 cup) granulated sugar

THE WAY

CRUST

Place the bread flour, cold unsalted butter cubes, sour cream powder, and salt into the bowl of an electric mixer fitted with paddle attachment. Mix on the lowest speed until the chunks of butter are broken up into small pea size pieces. Add the cold water and mix on low until the dough just comes together smoothly. Keep an eye on this! Remove the dough from the bowl and press it into a round disk. Wrap well with plastic wrap and refrigerate for 3 hours.

Prepare a 9" spring form pan by lightly coating with cooking spray. Roll the dough onto a lightly floured surface to about ¼" thick. Be sure it's wide enough to fill the pan with extra to hang over the sides. Transfer the rolled pie dough into the prepared pan. Gently press the dough to the inside corners and walls of the pan. Allow the excess dough to hang over the sides. Set in the fridge for 1 hour.

COCONUT FILLING

In the bowl of an electric mixer fitted with paddle attachment, combine the sugar, heavy cream powder, and salt. Mix on low until homogenous. Add the melted butter, heavy cream, and vanilla extract. Mix on low until just combined. Add the egg yolks and mix again until just combined. Add the shredded coconut and mix again. You do not want to incorporate any air.

BAKING THE PIE

Pre-heat the oven to 350°F and line a sheet pan with tin foil (precautionary). Pour the filling into the prepared crust and spread evenly. Transfer to the sheet pan. Bake for 20 minutes. Check the consistency by gently shaking the sheet pan. If the filling is still very jiggly around the edges, bake for an additional 5-10 minutes. The piecrust will naturally fall off the edges of the pan in some spots. It's perrrrty. Remove the pie from the oven and set on a cooling rack. Once cool enough, break off any over hanging crust, cover with plastic wrap and refrigerate for at least 5 hours, best if refrigerated overnight.

MERINGUE

In a heatproof bowl, whisk together the egg whites and sugar. Heat the mixture over simmering water, double boiler style, whisking constantly until it reaches 140°F. Immediately transfer to the bowl of an electric mixer fitted with whisk attachment and whip until light, glossy, medium to stiff peaks form. Remove the pie from the spring form pan. Spread or pipe the meringue onto the pie. Using a kitchen torch, lightly toast the meringue until lightly browned, or place under broiler.

This pie will keep for up to 5 days covered well in the fridge. Serve cold!