

Pay de Limón con Corteza Crujiente de Coco ~ Lime Pie with Crunchy Coconut Crust



Coconut-Pecan Graham Cracker Crust

1 $\frac{3}{4}$ cups graham crackers (12 sheets), crushed

1/3 cup shredded coconut (natural or sweetened)*

1/3 cup granulated sugar

1/3 cup pecans

7 TBSP butter, melted

→Preheat the oven to 400°F.

→Put graham cracker sheets, coconut, sugar, and pecans in a food processor. Pulse until blended. The coconut should be well-incorporated with the graham cracker. However, don't blend for too long or your crust will be doughy.

→Pour the melted butter into the food processor. Pulse again until the butter is incorporated.

→Pour the contents into a 9.5" glass pie plate. I like to use a drinking glass with a flat bottom to press down the crust and up the sides. I think this creates a really clean-looking crust.

→ Bake at 400°F for 10 minutes. Sometimes when I pull the crust out of the oven it is slightly puffy in the middle. I like to take the drinking glass and press the crust down while it is still warm.

Lime Filling

1 can sweetened condensed milk (14 oz.)

5 egg yolks (preferably from organic eggs)

1/3 cup mascarpone cheese, softened

¼ cup heavy whipping cream

½ cup fresh-squeezed lime juice (about 4-5 regular limes)

1 ½ tsp lime zest (from 1-2 limes)

→ Preheat oven to 325°F.

→ Whisk together sweetened condensed milk and egg yolks for 1-2 minutes. I like to do this in my stand mixer on low speed so I don't incorporate too much air. Whisk in mascarpone cheese until well-incorporated. Stir in heavy whipping cream and lime juice. Stir in lime zest.

→ Pour into prepared crust and bake for 25-30 minutes. The center should jiggle slightly when removed from the oven.

→ Cool to room temperature and refrigerate for at least 4 hours.

Vanilla Bean Whipped Cream

1 cup heavy whipping cream

3-4 TBSP powdered sugar

1 tsp vanilla extract

Oily seeds from 1 "spent" vanilla bean* (optional, but very flavorful)

→ In the bowl of a stand mixer fitted with a whisk attachment, blend the whipping cream on high speed. After a few minutes, it should begin to form soft peaks.

→ Add the powdered sugar. If you like your whipped cream on the sweeter side, add the 4 TBSP. Incorporate on high speed.

→ Add the vanilla extract and vanilla bean "caviar" (oily seeds). Blend. I like my whipped cream to be on the stiffer side, but be careful not to overmix. You don't want to turn it into butter.

NOTES:

- I recently started using the organic shredded coconut sold at Trader Joe's. I think it creates a crispier crust, and I like controlling the amount of sugar I add to a recipe.

- The crust will shrink somewhat in the oven, so make sure you press it all the way up the sides of the dish.
- Don't even bother making this pie if you aren't going to use fresh-squeezed lime juice. The flavor will not be the same.
- Trader Joe's sells mascarpone cheese for a decent price.
- The shell can be made ahead of time. Just be sure that it is not exposed to humidity.
- I make my own vanilla extract, and I'm always looking for to reuse the beans. They still contain so much flavor. This is one way I like to recycle them. Simply take a used extract bean and scrape the oily seeds from the inside. Add them to the whipped cream. You could also use the seeds from half of a regular vanilla bean.

