

# TERRA D'ORO

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## DEEP DISH COCONUT CREAM PIE

SERVE WITH TERRA D'ORO PINOT GRIGIO

YIELD: 9" PIE

### INGREDIENTS:

#### FOR THE PIE CRUST:

- 240 g (2 cups) all-purpose flour
- 1/4 teaspoon kosher salt
- 170 g (12 tablespoon) unsalted butter, *cold*
- 191 g (1 cup + 1 1/2 tbsp) heavy cream, *cold*
- Egg wash, 1 egg + 2 tbsp heavy cream

#### FOR THE COCONUT FILLING:

- 80g (1 cup) unsweetened shredded coconut
- 567g (2 1/2 cups) canned coconut milk
- 113g (1/2 cup) heavy cream
- 133g (2/3 cup) sugar
- 40g (1/4 cup + 1 tbsp) cornstarch
- 1/4 tsp salt
- 2 eggs
- 2 egg yolks
- 28g (2 tbsp) unsalted butter, *room temp*
- 2 tsp vanilla extract

#### FOR THE WHIPPED CREAM:

- 340g (1 1/2 cup) heavy cream, *cold*
- 50g (1/4 cup) granulated sugar



# INSTRUCTIONS

## FOR THE PIE CRUST:

1. In a medium bowl combine the flour and salt. Cut the cold butter into cubes and toss in the flour. Using your fingers, cut the butter into the dry ingredients until quarter sized pieces are left.
2. Add a small amount of heavy cream, then toss with your hands or a spoon to combine. Continue adding very small amounts of heavy cream until it's all used up. The dough should hold together, but not be overly wet.
3. Wrap the dough tightly in plastic wrap, then chill for one hour.
4. On a lightly floured surface, roll the dough out into a rough rectangle, fold in half, then again into quarters. Wrap the dough in plastic wrap and chill for another 30 minutes.
5. Roll the dough out again into a rough rectangle and repeat the folding process. Shape the dough into a disk, wrap tightly in plastic wrap, and chill for at least one hour or overnight.
6. When ready to bake the crust, roll out the pie dough into a rough circle about ⅛" in thickness.
7. Carefully place the dough into the pie pan, pressing it up against the sides. Cut off the excess dough, leaving an inch or so hanging over the sides, then cover and chill in the fridge for at least 20 minutes.
8. Take the pie dough out and crimp the edges as desired. Dock the bottom and sides all over with the tines of a fork, then cover and chill for another 30 minutes.
9. Meanwhile, place a baking sheet on the lowest rack in the oven and preheat it to 425 degrees F.
10. Place a large piece of parchment paper over the pie crust and fill with pie weights, dry beans, or dry rice, concentrating them on the edges and up to the crimp.
11. Place the pie pan on the hot baking sheet and bake for about 14-16 minutes until the crimp is golden.
12. Take the pan out, take all of the pie weights out, then brush the pie crust with an egg wash all over, as well as a small amount on the crimp to give it a shine.
13. Tent the crimp with aluminum foil, then place back in the oven and bake for an additional 12-14 minutes or until evenly golden and fully baked through. Allow the pie crust to cool completely before adding the pie filling.

## FOR THE COCONUT FILLING:

1. In a small frying pan over low-medium heat, toast the shredded coconut for about 10 minutes, stirring frequently until aromatic. Set aside.
2. In a medium saucepan over low-medium heat, bring the coconut milk and heavy cream to a simmer or about 190 degrees F.
3. Meanwhile, in a medium bowl, whisk together the sugar, cornstarch, salt, eggs, and egg yolks until fully combined.
4. Once the milk, cream mixture is simmering, remove from heat and temper the eggs by slowly pouring about half of it into the bowl while whisking simultaneously.
5. Pour everything back into the saucepan and return to medium heat. Mix constantly with a rubber spatula until thickened to a pudding consistency.
6. Pour the filling through a fine mesh sieve into a large bowl.
7. Add the butter and vanilla, and use an immersion blender (or mix with a rubber spatula) until fully incorporated and smooth.
8. Lastly, fold in the toasted shredded coconut.
9. Pour the filling into the cooled pie crust and smooth out the top.
10. Press plastic wrap up against the surface to prevent a skin from forming and chill in the fridge overnight.

#### FOR THE WHIPPED CREAM:

1. When ready to serve the pie, make the whipped cream.
2. In a large bowl, add the heavy cream and sugar. Use an electric hand mixer to whip the cream until medium peaks form.
3. Spread an even layer of whipped cream on the pie.
4. Transfer the remaining whipped cream to a piping bag with a star tip, and decorate the pie as desired.
5. Garnish the pie with toasted coconut flakes, pour a glass of Terra d'Oro Pinot Grigio and enjoy!