

Key Lime Chiffon Pie (The New Basics Cookbook: Rosso/Lukins)

Syrup: 1 cup water
1/2 cup sugar
2 tbsp julienned lime zest (1/2 inch long)

Crust: 22 graham cracker squares
1/4 cup packed light brown sugar
1 tbsp grated lime zest
5 tbsp unsalted butter, cut in pieces

Filling: 1 envelope unflavoured gelatin
1/3 cup fresh lime juice
1/2 cup sugar
2 eggs, separated
1 cup heavy cream or whipping cream
1 tsp vanilla extract

1: Prepare the syrup: Combine the water and sugar in small saucepan and heat to simmer. Stir in julienned lime zest and simmer for 30 min. Strain, reserving the zest and syrup separately.

2: Preheat the oven to 375.

3: Prepare the crust: Combine the graham crackers, sugar, grated lime zest and butter in food processor. Process until the mixture holds together. Press mixture into bottom and sides of a 9' pie plate. Bake for 8 min. Cool.

4: Prepare filling: Heat 1/3 cup reserved lime syrup in small saucepan. Remove pan from heat and sprinkle gelatin over syrup; let it soften for 1 min. Then stir in the lime juice, 1/4 cup of the sugar, and the 2 egg yolks. Stir over low heat until mixture is thick and frothy, 5 min. Cool to room temp.

5: Beat egg whites and 2 tbsp of the sugar with an electric mixer until stiff. Transfer the whites to a large bowl. Wash and dry mixer blades.

6: In another bowl, whip the cream with electric mixer, vanilla, and remaining 2 tbsp. sugar until thick. Fold the whipped cream into the egg whites, drizzling in the reserved lime mixture at the same time. When the mixture is smooth, spoon it into the prepared crust. Sprinkle reserved lime julienne on top, chill uncovered until firm – 2 to 3 hours. (Serves 8)