



KEY LIME MERINGUE PIE

I have long-shunned the pucker-ific sour Key lime pies until I made this. Lets just say that I'm now an enthusiastic convert of the Florida state pie. It is absolutely perfect in its balance of flavors, with the well-tempered tartness of the Key limes and a kiss of sweetness from the meringue. You will not regret the time you will spend to make it. I promise. - Joy

Ingredients

- [Foolproof Pie Dough](#) (You can also use your own pie dough recipe or a readymade 9-inch one)

Key Lime Curd

- Finely grated zest from 4 Key limes
- 1/3 cup fresh Key lime juice (from at least 6 Key limes)
- 1/2 cup granulated sugar
- 3 large eggs
- 3 large egg yolks
- 1/4 teaspoon kosher salt
- 8 tablespoons or 1 stick of unsalted butter, cut into small pieces
- 1 cup heavy cream

Meringue

- eggs whites from 4 large eggs
- 2/3 cup granulated sugar
- 1/4 cup confectioner's sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon kosher salt

Preparation

1. **Pre-bake/blind-bake your pie crust.**

Pre-heat oven to 375°F.

Roll the pie dough on a floured surface to form an 11"-diameter disk. Loosely roll around a rolling pin and transfer into a 9" pie plate. Trim the dough and leave a 1-inch overhang to fold over. Crimp the edges. Place in the freezer for 10 minutes.

Prick crust on the bottom and sides with the tines of a fork. Line with parchment paper and fill with pie weights or dried beans, making sure to fill to the corner and sides. Bake for 20 to 25 minutes until the edges begin to turn golden. Remove the parchment and weights, return to the oven and bake for about 10 minutes more until golden all over. Cool plate on a wire rack. Turn off oven.

2. **Make the Key lime curd.**

Boil 2-inch-deep water in a large saucepan over medium heat. Whisk Key lime zest, Key lime juice, lemon juice, sugar, eggs, egg yolks, and salt in a large heatproof bowl. Once water is boiling, reduce heat to medium-low and heatproof bowl over the saucepan. Whisk the juice and egg mixture constantly until it becomes thick, about 12 to 15 minutes. **Thickness test:** when you trace your whisk across the bowl, the curd won't immediately cover the track.

Remove from the heat and transfer on a kitchen towel to secure it on the counter. Whisk in butter one piece at a time until it is well combined and smooth. Strain curd through a fine-mesh sieve into another bowl. Line the surface of the curd with plastic wrap and chill in the fridge for half an hour.

Whip cream to soft peaks in a medium bowl. Fold the whipped cream into the chilled curd. Pour into completely cooled piecrust.

Preheat oven to 375°F with the rack positioned about 8 inches from the top of the oven.

3. **For the Meringue:** Whisk egg whites on low speed using an electric mixer until bubbles begin to form. Increase speed to medium-low and beat for about 5 minutes until it begins to turn opaque and increase in volume. Add granulated and confectioner's sugar in a slow and steady stream. Add vanilla and salt. Increase the speed to medium and beat for about 10 minutes until meringue becomes very thick.

Spread meringue over the curd and cover up to the edges of the curd. Swirl and create peaks using a spatula. To make really nice peaks, grab a small dollop of meringue with the pads of your fingers and touch and swoop it all over the meringue to create the desired effect.

Place pie plate on a baking sheet and bake for 10 to 12 minutes, rotating it halfway through the baking time. Peaks should be darker, and the "valley's should still be white. Completely cool pie on a wire rack before chilling in the fridge for an hour before serving.

This pie is best consumed the day it is made. Can be chilled, loosely covered in plastic wrap for up to 2 days. That is, if you have leftovers. ☺

Happy baking and eating!

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This recipe was adapted from Karen DeMasco and Mindy Fox's book, "[The Craft of Baking: Cakes, Cookies, and Other Sweets with Ideas for Inventing Your Own](#)" (2009). It was featured on [Gourmeted.com](#) in February 1, 2010:

<http://gourmeted.com/2010/02/01/key-lime-meringue-pie>

Please email us at gourmeted@gmail.com if you have questions.