

Carrot Ginger Cream Pie

Carrot puree:

1 lb carrots

1 can crushed pineapple or pineapple juice

1/3 cup sugar

Crystallized ginger - I used 4 nice sized pieces, chopped. This resulted in a very mild ginger note. I will probably use a bit more next time.

Peel and cut the carrots into one inch pieces and place in a sauce pan with enough juice from the pineapple to cover the carrots. Add the sugar and crystallized ginger and bring to a boil over high heat. Reduce heat to a simmer and let the carrots cook until soft, about 20 minutes.

When carrots are soft remove them from the heat and allow to cool. Puree carrots and juice in blender until smooth and velvety, adding additional water as necessary to get an ultra smooth puree. Return puree to sauce pan and cook over medium heat, stirring constantly to evaporate the liquid. You will know that it's done when you drag a wooden spoon across the bottom of the pan and the puree doesn't flow back together. Transfer to a small bowl and refrigerate until needed. This can be made a day or two ahead of time.

Crust:

1 1/2 cups ginger snap crumbs

1/4 cup unsalted butter, melted

Preheat oven to 350 degrees F.

Combine crumbs and butter until thoroughly mixed. Reserve 1/3 cup for garnish and press the remaining crumbs into 6 individual pie dishes or one 9 inch pie dish. Place pie dish(es) on a rimmed cookie sheet. Put the reserved crumbs in an extra dish baking dish and bake along side the pie crust. Bake in a 350 degree oven for 7-10 minutes to set crust and toast remaining crumbs.

Marshmallow Creme

Marshmallow Madness by Shauna Sever

1/2 cup light corn syrup

3/4 cup sugar

1/4 cup water

1/8 teaspoon salt

2 egg whites

1/4 teaspoon cream of tarter

1 1/2 teaspoon vanilla

1. Stir together the sugar, light corn syrup, water and salt in a small saucepan over high heat. Boil, stirring occasionally, until it reaches 204 degrees F.

2. Place egg whites and cream of tarter in the bowl of an electric mixer fitted with the whisk attachment. Start whipping the egg whites on medium speed. You want them to form soft peaks. The goal is to have the egg whites whipped and ready, waiting for your syrup to be drizzled in. If they're whipped faster than your syrup is coming to temperature, just stop the mixer until the syrup is ready.

3. When the syrup has reached 240 degrees F, set the mixer to low and slowly drizzle a tiny bit of syrup, a couple tablespoons' worth, into the egg whites to warm them. (If you add too much syrup at once, the egg whites will scramble.) Slowly drizzle in the rest of the syrup and then increase the speed to medium-high. Beat until the marshmallow creme is stiff and glossy, 7 to 9 minutes; towards the end of the beating time, beat in the vanilla. Use immediately or store in an airtight container in the refrigerator for up to 2 weeks.

Cream

1 1/2 cups whipping cream
1/3 cup sugar
1 teaspoon vanilla

In electric mixer fitted with whisk attachment combine heavy cream, sugar, and vanilla. Start mixer at low speed and gradually increase the speed to high. Whip until cream holds medium to firm peaks.

Assembly:

Remove the carrot puree from the refrigerator and allow to come to room temperature. Prepare and cool crust. Fold in about 2/3 of the marshmallow creme into the carrot puree until completely incorporated. Now fold in the whipped cream until no streaks of white remain. Divide among prepared crusts. Refrigerate until set, about 2 hours.

Garnish:

2/3 cup whipping cream
2 tablespoon sugar
1/2 teaspoon vanilla
remaining marshmallow creme.
Reserved ginger snap crumbs

In bowl of electric mixer whip cream, vanilla, and sugar until soft peaks form. Slowly add the marshmallow creme to the whipped cream. Pipe a decorative border around edge(s) of pie(s) and sprinkle the reserved crumbs in the center.