

Frozen Lemon Meringue Pie

Lemon curd

- 2 large eggs
- 2 large egg yolks
- 6 tablespoons (¾ stick) unsalted butter
- 1 cup granulated sugar
- 6 tablespoons fresh lemon juice
- 2 teaspoons finely grated lemon peel
- Pinch of salt

Crust

- 1/2 cup finely chopped pecans
- 6 full “sheets” of graham cracker
- 2 tablespoons granulated sugar
- ¼ cup (½ stick) unsalted butter, melted
- 3 cups vanilla ice cream, slightly softened, divided

Meringue

- 4 large egg whites, room temperature
- Pinch of cream of tartar
- 4 tablespoons granulated sugar
- 2 tablespoons light brown sugar

Directions:

For lemon curd:

1. In a medium bowl whisk together the whole eggs and egg yolks, then melt the butter in medium metal bowl set over large saucepan of simmering water. Add the sugar, lemon juice, lemon peel, and salt, whisking to combine.
2. Slowly whisk in the egg mixture, then continue whisking until thick and a thermometer inserted into curd registers 178°F to 180°F, about 8 minutes. Transfer the curd to small bowl and press plastic wrap directly on the top so that no skin forms; chill 4 hours. The lemon curd can be made up to two days ahead and kept chilled until ready to use.

For crust:

3. Preheat oven to 400°F. Mix pecans, graham crackers, granulated sugar, and butter in a food processor until the texture is consistent and fairly fine, then press the mixture onto bottom and up sides of 9-inch-diameter glass pie dish. Bake until it is lightly toasted, about 12 minutes (crust will slip down sides of dish). Use a rubber spatula to press the crust back into place, then cool on a rack. Freeze crust 30 minutes or leave at room temperature until completely cooled.
4. Dollop 1 ½ cups of the vanilla ice cream over crust and carefully spread into an even layer. Spread all of the lemon curd over the ice cream and freeze until firm, about 2 hours. Spread the remaining 1 ½ cups softened ice cream over lemon curd; spread into even layer. Cover and freeze until firm, about 2 hours.

For meringue:

5. Beat the egg whites in a medium bowl until frothy, then beat in cream of tartar. With mixer running, gradually add both sugars 1 tablespoon at a time. Beat until stiff peaks form, then spoon meringue over pie, spreading to seal at edges and swirling decoratively using a spoon or the back of a spatula. *The entire pie can be made up to 1 day ahead and kept frozen.
6. Use a kitchen butane torch and toast meringue until golden in spots or place pie in a preheated 500°F oven until meringue is golden in spots, watching carefully to prevent burning, about 3 minutes. Cut pie into wedges; serve immediately.