Strawberry Meyer Lemon Creme Pie
Pie adapted from Eat the Love, Pie Crust adapted from Martha Stewart
Ingredients:
For Pie Crust:
1 1/4 cups all-purpose flour, plus additional for rolling dough
1/2 teaspoon salt
1/2 teaspoon sugar
8 tablespoons (1 stick) cold unsalted butter, cut into pieces
2 tablespoons ice water, plus 2 more, if needed
For the Strawberry Meyer Lemon Creme Filling:
1 1/2 cups heavy whipping cream, cold
1/4 cup powdered sugar
zest of 1 lemon
1/4 teaspoon salt
2 pints strawberries, divided (about 3 to 4 cups)
1 teaspoon lemon juice
2 tablespoons strawberry jam

Preparation:

Prepare the pie crust by adding the flour, salt and sugar in a food processor. Pulse a couple times to combine. Add the butter and pulse until mixture resembles coarse sand. Add the 2 tablespoons ice water and pulse again until mixture is crumbly but holds together, add additional water if needed (up to 2 tablespoons). Avoid over-processing the dough.

Place the dough onto a work surface with a sheet of saran wrap placed on top. Form dough into a 3/4-inch thick disk. Wrap tight in saran wrap and refrigerate for at least one hour, or until firm.

Unwrap dough, place on a floured work surface. Roll dough to at least a 14-inch round. Lift and place dough in pie plate. Carefully fit into the bottom and up the sides of the plate. Pinch the overhang to about 1 inch and crimp together around the edge, and discard any excess. Refrigerate until chilled, about 1 hour.

Preheat oven to 350 degrees. Line crust with parchment paper and fill with dried beans or pie weights. Bake until crust is lightly browned, about 40 to 45 minutes. Carefully lift and remove the paper and let crust cool completely.

While the pie crust is cooling, prepare the cream filling. In the bowl of the stand mixer fitted with the wire whisk, add the heavy cream, sugar, lemon zest and salt. Mix on medium high speed until peaks form, being careful not to over whip the cream. Add 1 1/2 cups of chopped strawberries and fold into the whipped cream.

Spoon the filling into the cooled pie crust. Add the remaining strawberries and place them on top

all over the filling, making sure to cover the surface of the pie. Drizzle the lemon juice over the strawberries and filling. Heat the strawberry jam for about 30 seconds or until it melts. Brush the jam over the strawberries to give them a shiny glaze. Serve immediately.

Yield: 8 to 10 servings

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