



persiMon® Cream Pie

Makes 6 servings

Ingredients

1 9 inch (24 cm) frozen prepared pie shell
3 persiMon®

Pastry Cream

1½ cups (375 mL) homogenized milk (3%)
½ cup (125 mL) granulated sugar
3 egg yolks
1 large egg
¼ cup (50 mL) cornstarch
1 tbsp (15 mL) unsalted butter
1 tsp (5 mL) vanilla extract
½ cup (125 mL) apricot jam

Preparation

Prepare pie shell according to package instructions.

Peel and chop one persiMon®.

Place the chopped persiMon® in the bowl of a food processor and purée until smooth.

In a heavy saucepan, stir together the milk and ¼ cup sugar. Bring to a boil over medium heat.

In a medium bowl whisk together remaining sugar and cornstarch.

Whisk in the yolks and whole egg and stir until smooth.

When the milk comes to a boil, slowly drizzle into the egg mixture, stirring continuously until blended.

Return the mixture to the saucepan; cook over medium heat stirring constantly. Do not allow the mixture to boil.

When a thick custard consistency is achieved remove from heat and strain through a fine sieve.

Stir in butter and vanilla and allow to cool slightly.

Pour the persiMon® purée into the prepared pie shell. Pour the pastry cream on top.

Peel and slice the remaining persiMon® into thin wedges; then arrange in a circles on top of the pastry cream until covered with persiMon®.

In a small sauce pan, heat the apricot jam in over medium heat until melted.

Drizzle the jam over the top of the persiMon®.

Allow 2 hours to set completely.

