



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.

Source: www.persimoncanada.com

