



JERNEJ KITCHEN

FRENCH COCONUT PIE WITH LIME AND BERRIES

Coconut Pie with Lime and Berries is nutty, sweet and full of coconut and berry flavor. A delicious pie to be enjoyed with your afternoon coffee or tea.

MAKES	1	PIE (TART PAN 28 CM OR 11-INCHES) OR 12 SLICES
PREPARATION:	15	MINUTES
BAKE:	60	MINUTES
COOL:	30	MINUTES
TOTAL TIME:	105	MINUTES

SPELT PIE CRUST

300 g spelt flour (10.5 ounces)

75 g sugar (1/3 cup or 2.6 oz)

180 g cold butter (6.3 oz)

1/2 tsp vanilla seeds or vanilla extract

1 tbsp milk

COCONUT FILLING

3 eggs

180 g sugar (6.3 oz)

2 bio limes

1 tsp vanilla seeds or vanilla extract

60 g melted butter (2.1 oz)

75 g milk (2.6 oz), room temperature

135 g desiccated coconut (4.8 oz)

100 g raspberries (3.5 oz), fresh or frozen

50 g blueberries (1.8 oz), fresh or frozen

TOOLS AND EQUIPEMENT

Non-Stick Removable Loose

SPELT PIE DOUGH

Add spelt flour, sugar, a pinch of salt and vanilla to a large bowl. Add cold butter cubes. Using your fingertips, rub the butter into the flour mixture until there are no lumps or chunks of butter left. You can also use a blender or food processor to make the dough. Add milk and knead until it all comes together, for about 30 seconds. Don't overwork it. It should remain crumbly.

ROLL OUT THE PIE DOUGH

Dust your working surface with flour. Place a sheet of parchment paper over the dusted surface. Place the pie dough in the center of the parchment paper and cover with another sheet of parchment paper. Using a rolling pin, roll the dough to approximately 1/2 cm (1/4-inch) thickness. Place the dough on a tray or baking sheet (lined with parchment paper) and place in the fridge for 1 hour or in a freezer for 30 minutes. Preheat the oven to 190°C / 375 °F.

BAKE THE SPELT PIE CRUST

Remove the dough from the fridge (or freezer) and roll it onto 2 - 3 mm (1/10) inch thickness. Transfer the dough to a Non-Stick Removable Loose Bottom tart pan (28 cm / 11 inch). Prick the dough with a fork. Trim any extra dough or run a rolling pin over the top to remove excess dough. Line the dough with a large piece of parchment paper. Press the paper into the edges of the dough. Fill the parchment paper-lined pie dough with pie weights or dried beans. Bake partially. First, bake for 10 minutes at 190°C / 375 °F, then remove the paper with the

Sponsored

Bottom tart pan 28 cm or 11-
inches
large bowl
blender or food processor
(optional)
parchment paper
rolling pin
electric mixer

beans or pie weight and bake for another 10 minutes. Let the
baked pie crust cool on a wire rack.

COCONUT FILLING

Separate the yolks from the whites. In a bowl, beat the egg whites with half of the sugar (90g / 3.2 oz) until stiff peaks form. In a separate bowl beat the egg yolks with the rest of the sugar. Beat for about 5 minutes or until the mixture is pale and well combined. Add the milk (it should be at room temperature), melted butter (cool), lime zest, vanilla, and a pinch of salt. Mix thoroughly. Using a kitchen spatula fold the egg whites and the desiccated coconut into the egg mixture in three additions, until well incorporated. Pour the mixture into the cooled pie crust. Top with raspberries and blueberries. Place in the oven and bake for 30 - 35 minutes at 190°C / 375 °F, or until the top is golden brown.

SERVE

Cool completely before serving. Slice the French Coconut Pie with Lime and Berries. Sprinkle with icing sugar and serve.