

Halekulani Macadamia Nut Cream Pie

>>Crust:

- 8 ounces (about 1-3/4 cups) flour
- 1/4 teaspoon salt
- 1/4 teaspoon sugar
- 4.8 ounces (about 9-1/2 tablespoons) cold butter, cut in cubes
- 1.6 ounces (about 3 tablespoons) cold water

>>Filling:

- 16 ounces (2 cups) whole milk, divided
- 1 ounce egg yolk (1 yolk from large egg)
- 1-1/2 ounces (about 1/3 cup) cornstarch
- 1/4 vanilla bean
- 4 ounces (1/2 cup) sugar
- 3/4 ounces (1-1/2 tablespoons) butter
- 1/2 cup macadamia nut pieces, toasted, plus more for garnish
- Whipped cream, for topping



To make pie crust: Heat oven to 350 degrees. Combine flour, salt and sugar in a mixer with paddle attachment. Cut butter cubes into flour mixture until it breaks up into pea-size pieces. Mix in just enough water so dough comes together. Do not overmix. Chill overnight.

Roll dough out to about 1/4-inch thick and fit into 10-inch pie pan. Trim excess dough and flute edges. Fill with pie weights if desired. Bake 30 minutes, until golden brown. Cool.

To make filling: Combine 4 ounces (1/2 cup) milk with egg yolk and cornstarch, stirring to make a slurry.

Pour remaining 12 ounces (1-1/2 cups) milk into small pot. Cut open vanilla bean and scrape seeds into milk. Add sugar; bring mixture to boil. Add slurry, whisking to avoid lumps. Stir in butter. Return to a boil, whisking continuously, and cook for about 1 more minute. Stir in nuts. Chill mixture.

Beat chilled filling to soften it, then pour into pie shell. Top with whipped cream and sprinkle with more toasted macadamia nuts.

Betty Shimabukuro. "To a most gracious uncle: This creamy pie's for you." Honolulu Star-Advertiser Betty Shimabukuro By Request 20 Jan 2016: D2.



Notes :

- The author of the article listed weight measurements and volume measurements (notated in parentheses). The author recommends weighing your ingredients for more precise results, however, I followed the author's printed approximations for cups and tablespoons.
- The Halekulani recipe above uses a 10-inch pie pan. I used a 9.5-inch Pyrex pie pan and I had no excess dough to trim. The amount of rolled dough fit perfectly for the size I used.
- To blind bake the crust, I cut a round piece of parchment paper, placed it on top of the crust, and then placed a metallic/silicone pie weight on the parchment paper.



- Before chilling the filling mixture, I pressed a piece of plastic wrap directly on the surface of the filling to prevent a skin from forming as it cooled.
- For the whipped cream topping, I used the following stabilized whipped cream recipe:
 - 2 tsp. unflavored gelatin (Knox)
 - 8 tsp. cold water
 - 2 cups heavy whipping cream
 - $\frac{1}{2}$ cup powdered sugar, sifted

In a small saucepan, sprinkle the gelatin over the cold water and let bloom for 5 minutes. Turn on heat to low and stir constantly until the gelatin is dissolved. Set aside to cool. Meanwhile, with a handheld electric mixer, whip the heavy whipping cream and sugar in a mixing bowl until soft peaks form. With the mixer on the lowest speed, slowly pour the gelatin mixture into the cream mixture. Beat at high speed until stiff peaks form.

- Since the cream filling in Halekulani's recipe does not completely fill the pie shell to the top (Pic 1), with an angled spatula I spread some stabilized whipped cream over the entire filling and made a small mound in the center (Pic 2) to give the pie some height. I then placed the remaining stabilized whipped cream in a large pastry bag fitted with a large star tip (Wilton 1M) and piped a "shell" design around the edge of the pie (Pic 3) and stars in the center (Pic 4). I then sprinkled toasted macadamia nuts over the stars (Pic 5).



Pic 1



Pic 2



Pic 3



Pic 4



Pic 5

- To toast the macadamia nuts: Keep the macadamia nuts in wholes or halves. Evenly spread out nuts on a foil-lined baking pan. Toast at 300° for about 5 to 10 minutes, until macadamia nuts are fragrant and nicely browned. Watch closely because the nuts can go from toasted golden to burnt very quickly. Cool before chopping nuts coarsely.
- Chill in refrigerator until ready to serve.