



Lilikoi Meringue Pie

Level: Medium

Prep Time: 30 minutes

Serves: 8

Cooking Time: 45 minutes

Crust:

10 honey graham full cracker sheets

2 Tbsp. white granulated sugar

4 Tbsp. unsalted butter, melted

Filling:

$\frac{3}{4}$ cup white granulated sugar

3 Tbsp. cornstarch

$\frac{1}{8}$ tsp. coarse kosher salt

$\frac{1}{4}$ cup cold water

$\frac{1}{4}$ cup fresh lilikoi (passion fruit) juice

2 egg yolks, well beaten

1 Tbsp. unsalted butter

$\frac{3}{4}$ cup boiling water



Meringue:

6 egg whites, at room temperature

$\frac{1}{2}$ tsp. cream of tartar

1 tsp. pure vanilla extract

$1\frac{1}{2}$ cups superfine sugar

Lilikoi juice reduction (optional):

2 Tbsp. fresh lilikoi juice

For crust: Preheat oven to 375°. Roughly break up the graham cracker sheets and place in a food processor. Add the sugar and melted butter, then pulse until the graham crackers are crumbly and all ingredients are combined. Pour into a 9-inch pie pan and firmly press the crust mixture around the bottom and sides of the pan with your fingers until even. Bake for 8 minutes, then transfer to a wire rack, and let cool. Lower heat to 325° and leave the oven on.

For meringue (make before filling): In a large, **clean, dry** stainless steel or glass bowl (do not use plastic), beat the room temperature (at least 30 minutes sitting out of the fridge) egg whites with a **clean, dry** handheld mixer until frothy. Add cream of tartar and vanilla and beat on medium speed until soft peaks form. While the mixer is on, add the sugar one tablespoon at a time. Beat continuously until stiff peaks form. Set aside and make filling.

For filling: In a medium saucepan, sift the sugar, cornstarch, and salt. Gradually whisk in the cold water and lilikoi juice. Turn stove on medium heat and whisk in the egg yolks and butter. When smooth, gradually add the boiling water while whisking constantly. Bring mixture to a full boil, stirring gently. When thickened, reduce heat to low and simmer 1 minute. Pour the hot filling into the baked pie crust. Immediately top the hot filling with the meringue. Make sure the meringue covers the entire filling and reaches the edge of the crust to make a good seal. Use a butter knife or spatula to make high peaks and swirls on the top of the meringue. Bake at 325° for 20 to 30 minutes, or until the meringue is golden brown. Cool on wire rack.

For lilikoi juice reduction (optional): In a small saucepan, bring leftover lilikoi juice to a boil, then simmer until it is reduced by half. Remove from heat.

Notes:

- To serve the pie, dip the knife in cold water before cutting. This pie is best served at room temperature, the day it is made. (Refrigeration causes the meringue to bead and weep.) If a stronger lilikoi flavor is desired, garnish plate with a few drops of the lilikoi reduction to eat with the pie.
- I used fresh lilikoi juice from the yellow passion fruit typically found in Hawaii, not the purple passion fruit.