



# Orange Chiffon Pie

To make the crust, mix the crumbs, sugar and salt in a medium bowl. Add the melted butter and stir until well blended and all crumbs are moist. Press the crumbs into the bottom and up the sides of a 9" pie pan, building up just slightly above the rim. Bake the crust at 325° for 8 minutes and set aside to cool.

To prepare the filling, in a medium saucepan, sprinkle the gelatin over the orange and lemon juice (Be sure to zest your oranges before squeezing them!). Stir with a fork and let stand for a few minutes to soften the gelatin. Add the sugar, egg yolks, orange zest and salt and whisk until blended. Then whisk in the milk.

Cook over medium heat, whisking almost constantly, for about 5-10 minutes until the mixture starts to become foamy around the edges. Cook for another 5-10 minutes until it has thickened slightly and you start to see wisps of steam rising, but be sure to not let the mixture boil. Pour into a large bowl and place in the fridge.

Whisk the mixture every 10 minutes until it feels cool and thickens up significantly. When a lifted spoonful dropped onto the surface makes a small mound and does not sink back in, it's ready. Depending on your fridge and the size of your bowl, this will take 1 – 2 hours, which is longer than most chiffon mixtures.

About 10 minutes before you anticipate the mixture to be thickened, whip the cream with an electric or stand mixer in a medium bowl until stiff peaks form.

Spoon the cream over the orange mixture and gently fold the two together using a flexible spatula until well blended. Spoon the mixture into the prepared crust, mounding in the center, and chill in the fridge for several hours before serving.

If desired, garnish with additional orange zest, mini chocolate chips, shaved chocolate curls or additional whip creamed, serve and enjoy!

## INGREDIENTS

### **Crust**

- 2 cups chocolate crumbs
- 2 tablespoons sugar
- pinch of salt
- 1/2 cup (1 stick) unsalted butter, melted

### **Filling:**

- 1 Tbsp (1 1/4 env.) unflavored gelatin
- 3/4 cup fresh orange juice (~ 2 lg oranges)
- 2 Tbsp fresh lemon juice (~ 1 lemon)
- 3/4 cup sugar
- 4 egg yolks
- 2 Tbsp grated orange zest
- 1/4 tsp salt
- 1 cup milk
- 1 1/2 cups heavy whipping cream