

Salt and Serenity

Oh My God Pie

(also known as Bill Smith's Atlantic Beach Pie)

Chef Bill Smith, of Crook's Corner in Chapel Hill North Carolina, created this pie. I have adapted it slightly by adding some skim milk powder to the whipped cream. The skim milk powder stabilizes the whipped cream so that the topping will still look billowy the next day, should you have any left over. It does not affect the taste of the cream.

For the crust:

1 1/2 sleeves of saltine crackers (about 170 grams or 6 ounces)
1/2 cup softened unsalted butter
3 tablespoons sugar

For the filling:

1 can (14 ounces) sweetened condensed milk
4 egg yolks
1/2-cup lime or lemon juice or a mix of the two

1 1/2 cups 35% cream (whipping cream)
1 1/2 tablespoons skim milk powder
sea salt to sprinkle for garnish (optional)

1. Preheat oven to 350° F. Crush the crackers finely, but not to dust. You can use a food processor or your hands. Add the sugar, and then knead in the butter until the crumbs hold together like dough.
2. Press into the bottom and up the sides of an 8 inch pie pan. Chill for 15 minutes, and then bake for 15-18 minutes or until the crust colors a little.
3. While the crust is cooling (it doesn't need to be cold), beat the egg yolks into the milk, and then beat in the citrus juice. It is important to completely combine these ingredients.
4. Pour into the shell and bake for 16 minutes until the filling has set. Chill pie for at least 4 hours, or even better, overnight.
5. Pour cream into bowl of stand mixer. Sprinkle skim milk powder over top of cream. Beat until soft peaks form. Spread the cream over the pie, or if you are feeling fancy, transfer cream to a piping bag fitted with a star tip, and pipe rosettes over the top of the pie.
6. Sprinkle whipped cream with a tiny bit of sea salt just before serving.