

# Salt and Serenity

## Mile High Lime Meringue Pie

Serves 8-10

Recipe adapted from Anna Olson

For this recipe, you will need a [2-inch deep tart pan with a removable bottom](#) and a [candy thermometer](#) for making the Italian meringue. You could also use a 9 inch springform pan.

You will need about 8 limes in total for this recipe. Zest them first and then juice them. You will need 8 large eggs, separated. The yolks go in the filling and the whites are for the meringue topping.

### **Crust:**

270 grams graham wafer crumbs

90 grams sweetened flaked coconut

128 grams unsalted butter, melted

1/8 teaspoon Diamond Crystal kosher salt

### **Filling:**

2 cans (each 300 grams) sweetened condensed milk

1/4 cup lime zest (from about 6 limes)

1 cup freshly squeezed lime juice (from about 8 limes)

2 teaspoons vanilla bean paste or pure vanilla extract

1/2 teaspoon cream of tartar

8 large egg yolks

### **Italian Meringue Topping:**

8 large egg whites, at room temperature

1/2 teaspoon cream of tartar

396 grams granulated sugar

85 grams water

1/2 teaspoon Diamond Crystal kosher salt

1. Preheat oven to 350°F. In a medium sized mixing bowl, stir graham wafer crumbs, coconut and melted butter together until well combined. Press into the bottom and up the sides of a 9-inch round by 2-inch-deep tart pan with a removable bottom. If you are using a springform pan, just press the crumbs partway up the sides (about 2 inches) of the pan. No need to go right to the top, as a springform is taller than a tart pan. Take your time pressing the crust in so that it is even and well compacted. The bottom of a small measuring cup is a good tool for getting a smooth bottom. Bake for 8-10 minutes. Let cool before adding filling.
2. Reduce oven temperature to 300°F. Whisk together sweetened condensed milk, lime zest, juice, vanilla, and cream of tartar. Add egg yolks and whisk until smooth. Pour filling into cooled crust and bake for 45-50 minutes, until filling no longer jiggles when pan is moved. Cool pie to room temperature. Once cooled, pie can be chilled for up to 8 hours and topped with meringue later.
3. Increase oven temperature to 400°F. Using a handheld electric mixer or stand mixer with the whip attachment, whip egg whites and cream of tartar until they are just past foamy. They should be quite frothy but not yet able to hold a soft peak. Turn off mixer and start making sugar syrup.
4. Place sugar and water in a heavy bottomed saucepan and bring to a boil on high heat, without stirring. You can swirl the pot if the sugar is browning unevenly. Use a pastry brush

dipped in cold water to brush down any sugar crystals that form on the side of the pan. Once the mixture is boiling, clip a candy thermometer to the side of the pan. Continue boiling until sugar syrup reaches 240°F. Carefully remove candy thermometer. With mixer on high speed, carefully pour sugar syrup down the side of the mixing bowl, trying not to get any on the whisk attachment or beaters. Continue whipping on high speed until meringue is at room temperature, about 6-8 minutes. Add salt and whip for a further 15 seconds.

5. Spoon about 1 cup of meringue onto top of pie and spread it around. No need to be too precious here, you're just forming the base. Transfer remaining meringue to a piping bag, fitted with a [large star tip](#) or [open star French tip](#) and pipe pretty dollops. Keep piling higher and higher until meringue runs out. This is a mile high pie!
6. Bake for 4-5 minutes, until meringue is browned to your liking. Keep an eye on it, as it can burn quickly. If you have a kitchen butane torch (like you'd use for crème brûlée), feel free to use that to brown the top and skip the oven bake.
7. Cool pie to room temperature and then chill completely before serving.

Leftover pie keeps well in fridge for 2-3 days. Italian meringue is surprisingly resilient and does not weep or break down.