

## Blood Orange Meringue Pie

The curd filling for this recipe is adapted from pie queen Erin McDowell's recipe for Lemon Meringue Pie.

### **Pie Dough:**

180 grams (1½ cups plus 1 tablespoon) all-purpose flour  
1½ teaspoons granulated sugar  
½ teaspoon kosher salt  
⅛ teaspoon baking powder  
28 grams (2 tablespoons) cold shortening  
85 grams (¾ stick) cold unsalted butter, cut into cubes  
1 teaspoon cider vinegar  
3 Tablespoons cold water

### **Blood Orange Curd:**

198 grams (1 cup) granulated sugar  
28 grams (¼ cup) cornstarch  
113 grams (½ cup) unsalted butter  
2 Tablespoons blood orange zest  
328 grams (1¼ cups) blood orange juice (from about 6-8 large blood oranges)  
180 grams egg yolks (from 10 eggs)  
½ teaspoon kosher salt

### **Swiss Meringue:**

152 grams egg whites (from 4 large eggs)  
198 grams (1 cup) granulated sugar  
¼ teaspoon Diamond Crystal kosher salt; use half as much if iodized  
¼ teaspoon cream of tartar  
½ teaspoon vanilla bean paste

1. **Make the dough:** In the bowl of a food processor, mix the flour, sugar, salt and baking powder. Add the shortening and process until well incorporated. Add the butter and pulse until pea-size nuggets of butter remain. Add the vinegar and water, and pulse until dough is just holding together. Dump dough out onto the counter and gather into a disc. Roll out disc, between 2 sheets of parchment paper into a rough 12-inch circle, about ⅛ inch thick. Chill dough for about 30 minutes.
2. Preheat oven to 350°F. Remove dough from fridge and let sit for about 5-10 minutes until dough is slightly pliable. Line 9-inch metal or Pyrex pie plate with dough. Fold under the excess dough so that the rim has a double thickness. Crimp rim of dough decoratively. [This is a great video to watch](#) if you need help

in doing this. Prick the bottom and sides of the dough with a fork and place pie plate in freezer for about 30 minutes.

3. Crumple up a 12-inch square piece of parchment paper and line crust with crumpled paper. Fill pie crust to the rim with pie weights or dried beans. Bake crust with weights for 12-15 minutes. Remove from oven and carefully remove parchment with weights. Return pie crust to oven and bake a further 10-12 minutes until golden brown.
4. **Make Blood Orange Curd:** In a small bowl whisk together sugar and cornstarch. In a heavy bottom medium pot, melt the butter over medium heat. Reduce the heat to medium-low, add the sugar mixture along with the blood orange juice, eggs yolks, and salt. Cook, whisking constantly until the mixture begins to thicken, about 2 minutes.
5. Continue to cook, stirring constantly with a spatula, scraping along the edges until the curd thickens and comes to a boil (look for fat bubbles in the center), 2 to 3 minutes more.
6. Strain the curd into a bowl. Stir in zest. Transfer hot curd to cooled pie crust. Cover with plastic wrap placed directly against the surface of the filling and transfer to the refrigerator to chill for at least 2 hours (or up to 24 hours).
7. **Make Swiss meringue Topping:** Fill a wide pot with at least 2 inches of water. Place over high heat until steaming-hot, then adjust temperature to maintain a gentle simmer. Wipe the bowl and whisk attachment of your stand mixer with lemon juice or white vinegar to ensure they are totally clean and grease free. Rinse with hot water and dry well.
8. Combine egg whites, sugar, salt, cream of tartar, and vanilla bean paste in the just cleaned mixer bowl. Set bowl over steaming water, making sure water does not touch the bottom of the bowl. Stir and scrape sides of bowl constantly with a flexible spatula, until egg whites hold steady at 175°F (79°C), between 8 and 10 minutes. Transfer to a stand mixer fitted with a whisk attachment and whip at high speed until meringue is glossy and beginning to ball up inside the whisk, about 5 minutes.
9. Transfer meringue to a disposable piping bag fitted with a French star tip (Ateco #869 is a good size).
10. Pipe decorative stars onto each tart. If you happen to have a blowtorch, or mini culinary torch on hand, feel free to torch the meringue. Serve immediately.

