

Lemon Chiffon Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		crust
9	whole	graham cracker
3	tablespoons	sugar
1/8	teaspoon	salt
4	tablespoons	unsalted butter - melted
		Filling
4	tablespoons	water
1	teaspoon	unflavored gelatin
5	large	eggs - 2 whole, 3 separated
1 1/4	cups	sugar
1	tablespoon	cornstarch
1/8	teaspoon	salt
2/3	cup	lemon juice - 6 lemons
1/4	cup	heavy cream
4	ounces	cream cheese - 1/2" pieces, softened

For the crust: Adjust oven rack to lower-middle position and heat oven to 325. Process graham crackers in food processor until finely ground, about 30 seconds. (You should have about 1.25 cups). Add sugar and salt and pulse to combine. Add butter and pulse until mixture resembles wet sand.

Transfer to a 9 inch glass pie plate. Press crumbs evenly into bottom and sides of plate. Bake until crust is lightly browned, 15 to 18 minutes. Allow to cool completely.

For the fillings: Place 2 tablespoons of water in a small bowl. Sprinkle 1/2 tspn gelatin over water and let sit until gelatin softens, about 5 minutes. Repeat with second bowl.

Whisk 2 eggs and 3 yolks together in medium saucepan until thoroughly combined. Whisk in 1 cup sugar, cornstarch, and salt until well combined. Whisk in lemon juice and heavy cream. Cook over medium-low heat, stirring constantly, until thickened and slightly translucent, 4 to 5 minutes. (170 degrees) Stir in one of water/gelatin mixtures until dissolved. Remove pot from heat and let stand 2 minutes.

Remove 1.25 cups of curd from pan and pour through fine mesh strainer set in bowl. Transfer to prepared pie shell. Place pie shell in freezer. Add remaining water/gelatin mixture and cream cheese to remaining curd in pan and whisk to combine. Pour through strainer into now empty bowl.

Using stand mixer, whisk 3 egg whites on med-low speed until foamy, about 2 minutes. Increase speed to med-high and slow add remaining 1/4 cup sugar. Continue whipping until whites are stiff and glossy, about 4 minutes. Add curd/cream cheese mixture and whisk on med speed until on few streaks remain, about 30 seconds. Remove bowl from mixer and scrape down sides. Remove pie from freezer and carefully pour chiffon mixture over curd allowing to mount slightly in center. Chill at least 4 hours.