



DAIRY PIE



PIE DOUGH

- 1 1/3 cups (165 grams) bleached all-purpose flour
- 1/8 teaspoon salt
- 1/8 teaspoon baking powder
- 1/2 cup (110 grams) unsalted butter, cold, cut into cubes
- 3 ounces (85 grams) cream cheese, cold, cut into cubes
- 1 1/2 tablespoons heavy cream
- 1 1/2 teaspoons cider vinegar

FILLING INGREDIENTS

- 1 1/2 cups (325 grams) mascarpone cheese
- 1 cup (185 grams) cream cheese
- 1/3 cup (75 grams) sour cream
- 1 Tablespoon vanilla extract
- 3/4 cup (165 grams) sugar
- 3 each (174 grams) large eggs
- pinch of salt

ASSEMBLY TIME: 30 MINUTES
BAKE TIME: 40-45 MINUTES
YIELD: 8-10 SERVINGS

DIRECTIONS

1. Make sure the butter and cream cheese are cold, cubed and ready to go!
2. If you have a food processor place all of the dry ingredients in the bowl. Slowly process the butter and cream cheese together until it looks like rough cornmeal. Do not overmix. (Just a side note - you can do this step without a food processor by processing with your hands and fingers.) Add the heavy cream and vinegar last and mix until it just comes together.
3. Shape the dough in a puck and wrap. Refrigerate for at least 4-6 hours to let the dough rest. At Meringue Bakery we prefer to rest our pie dough overnight.
4. Pull the dough from the fridge and let it sit out for a few minutes to warm up slightly. Roll out the dough and press it into your pie tin.
5. Par-bake your crust using parchment and baking beans until the crust just starts to turn colors. This is done in a 350 F. Pull the crust and allow it to cool.
6. Prepare the filling by placing all of the ingredients in a food processor and blending together. Pour the mixture into the prepared pie crust.
7. Bake at 325 F for 40-45 minutes until the sides have set and the center is still slightly jiggly.
8. Once cool, place the pie in the fridge to cool completely.
9. Enjoy on its own or garnished with lemon curd, berry compotes, or anything else you can dream up!

CRUST RECIPE FROM ROSE LEVY BERANBAUM'S BOOK "THE PIE AND PASTRY BIBLE"
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