

Strawberry Chiffon Pie

A very light airy pie filling with a tart sweetness from the strawberries. This recipe calls for frozen strawberries but you can substitute 8 ounces of fresh strawberries for 10 ½ ounces of frozen. Also increase sugar by 1 oz and water by ½ oz if you're using fresh strawberries.

If you aren't comfortable using egg whites in this recipe you can use whipped cream instead. It will probably take about 10 oz of heavy cream and 2 oz of powdered sugar to make about the same volume as the egg whites make. Adjust these amounts to better suit your recipe.

Ingredients	1 Pie	2 Pies	3 Pies
Frozen Strawberries, cut into 4-6 slices	10 ½ oz	1# 5 oz	1# 15 ½ oz
Granulated Sugar	1 ½ oz	3 oz	4 ½ oz
Lemon Juice	½ lemon	1 lemon	1 ½ lemons
Salt	Pinch	Pinch	Pinch
Cornstarch	1/8 oz	¼ oz	3/8 oz
Water	½ oz	1 oz	1 ½ oz
Gelatin	¼ oz	½ oz	¾ oz
Water	¾ oz	1 ½ oz	2 ¼ oz
Egg Whites	3 eggs	6 eggs	9 eggs
Granulated Sugar	2 oz	4 oz	6 oz

1. Prepare basic pie dough in a lightly greased pie tin and par-bake. To par-bake a pie shell, once you have lined a pie tin with pie dough dock it lightly by poking holes into the bottom of the pie shell with a fork. Then place a coffee filter on top of the pie crust, then a pie tin that fits perfectly on top of the coffee filter lined pie crust, and then weigh down the pie tin with a ramekin or something heavy and oven safe. As a last resort, you can place the pie shells upside-down on a sheet pan. Bake at 400 degrees for 10 – 15 minutes or until the pie crust is golden and crisp. Once done baking, remove from the oven and allow to cool. Carefully remove the ramekin, extra pie tin, and coffee filter and soon as you can handle it without burning yourself. Once completely cooled, if desired brush white chocolate on the par-baked pie shell. The white chocolate will help keep your pie shell crisp after the filling has been added.

2. Combine the gelatin and the second amount of water (if making the 1 pie batch, use ¾ oz) in a medium to large sized bowl and whisk lightly. Allow the gelatin to bloom (or hydrate) for 1-3 minutes.

2. Place most of the frozen strawberries (see step) in a pot, along with half of the first amount of granulated sugar (if making the 1 pie batch, use ¾ oz), and the lemon juice. If using fresh strawberries place the ½ oz of water in the pot as well. Bring to a boil allowing to boil for a few minutes.

3. While boiling make a slurry with the cornstarch with the remaining $\frac{1}{2}$ of the sugar, salt, cornstarch, and the first amount of water (if making the 1 pie batch, use $\frac{1}{2}$ oz). Combine the cornstarch, salt, and sugar first and mix well with a whisk – this will help prevent clumps when you whisk in the water.
4. After the strawberries have boiled for a few minutes and the cornstarch slurry and whisk for 1-3 minutes to cook out the cornstarch.
5. Pour the strawberry mixture into the bloom gelatin and stir well. Covered the entire mixture with plastic wrap, right to the surface, and allow to cool to room temperature. This will go fast if you place the mixture in the refrigerator. If your filling becomes too set up warm your mixture up very slowly either over the flame of a gas stove or in the microwave until it becomes fluid again – but not hot or too warm. You will need a cool filling in order to properly incorporate the meringue.
6. When your mixture has cooled, add the egg white to your electric mixer bowl that has been lightly wiped out with a little vinegar as well as the whip attachment. Start whipping your egg whites and once they are frothy slowly add in the granulated sugar in a steady stream while continuing to whip. Once the sugar is added, continue to whip until it reaches medium to stiff peaks.
7. Fold in the prepared meringue mixture into the strawberry pie filling.
8. If desired, use the remaining strawberry slices to line the pie shell and then pour the strawberry pie filling on top. Smooth and chill in the refrigerator for about 4 hours or overnight.
9. Decorate and serve with sweetened whipped cream.