

Frozen Margarita Pie

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Servings: 8

FOR THE GRAHAM CRACKER CRUST

*8 whole graham crackers
1/3 cup all-purpose flour
1/4 cup granulated sugar
1/8 teaspoon Kosher salt
56 tablespoons unsalted butter,
melted*

FOR MARGARITA CURD

*1/2 cup lime juice
1/4 cup tequila
3/4 cup granulated sugar
3 large eggs
1 egg yolk
1/2 pound (two sticks) unsalted
butter, chilled and cut into small
cubes*

FOR BLUEBERRY COMPOTE

*2 cups blueberries
2 tablespoons water
2 tablespoons sugar
1 tablespoon fresh lime juice*

FOR WHIPPED CREAM

*1 1/2 cups heavy cream
1 tablespoon powdered sugar
1 teaspoon finely grated lime zest
1 tablespoon tequila
1 teaspoon flaky sea salt
green sanding sugar (optional)*

Make the graham cracker crust: Break the graham crackers apart. Place the graham crackers, flour, sugar and salt in a food processor. Pulse until finely ground. With the food processor running, pour the butter in a steady stream until moist crumbs form. Transfer to an eight-inch disposable pie tin. Press down on the bottom and one inch up the sides. Freeze for one hour until the pie shell sets.

Make the margarita curd: In a large heatproof bowl, whisk together the lime juice, tequila, sugar, eggs and egg yolk. Place over a medium saucepan of simmering water. Whisk continuously until a creamy, thick custard consistency forms, 6 to 8 minutes. Gradually whisk in the cubes of butter until incorporated and remove from the heat. Pour the custard through a fine mesh strainer into a medium bowl. Pour the strained mixture into the prepared pie crust. Freeze until completely firm, four to six hours.

Make the blueberry compote: In a medium saucepan, combine the blueberries, water and sugar. Shake to coat the blueberries. Bring to a boil. Remove the lid and simmer until most of the berries have burst and the liquid has reduced to a syrup, 8 to 10 minutes. Remove from the heat and stir in the lime juice. Transfer to a bowl and chill. (The compote can be made up to five days in advance. Cover and chill until ready to use.)

Make the whipped cream: In the large bowl of a mixer fitted with a whisk attachment, whisk the heavy cream, powdered sugar, lime zest and tequila until medium peaks form. Remove the pie from the freezer 15 minutes before serving and pipe or spread the whipped cream on top. Sprinkle with flaky sea salt and, using a spoon, top with 3/4 cup of the blueberry compote.

Sprinkle the green sanding sugar around the sides of the pie and serve.

Per Serving (excluding unknown items): 1128 Calories; 105g Fat (83.6% calories from fat); 5g Protein; 41g Carbohydrate; 1g Dietary Fiber; 400mg Cholesterol; 87mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 0 Non-Fat Milk; 21 Fat; 2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	1128	Vitamin B6 (mg):	.1mg
% Calories from Fat:	83.6%	Vitamin B12 (mcg):	.5mcg
% Calories from Carbohydrates:	14.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	1.9%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	105g	Folacin (mcg):	28mcg
Saturated Fat (g):	65g	Niacin (mg):	1mg
Monounsaturated Fat (g):	31g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	4g	Alcohol (kcal):	20
Cholesterol (mg):	400mg	% Refuse:	0.0%
Carbohydrate (g):	41g		
Dietary Fiber (g):	1g	Food Exchanges	
Protein (g):	5g	Grain (Starch):	1/2
Sodium (mg):	87mg	Lean Meat:	1/2
Potassium (mg):	146mg	Vegetable:	0
Calcium (mg):	71mg	Fruit:	1/2
Iron (mg):	1mg	Non-Fat Milk:	0
Zinc (mg):	1mg	Fat:	21
Vitamin C (mg):	10mg	Other Carbohydrates:	2
Vitamin A (i.u.):	4077IU		
Vitamin A (r.e.):	1031 1/2RE		

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 1128 Calories from Fat: 943

% Daily Values*

Total Fat	105g	162%
Saturated Fat	65g	325%
Cholesterol	400mg	133%
Sodium	87mg	4%
Total Carbohydrates	41g	14%
Dietary Fiber	1g	5%
Protein	5g	

Vitamin A	82%
Vitamin C	17%
Calcium	7%

Iron

5%

** Percent Daily Values are based on a 2000 calorie diet.*