

Hillary Scurtis's O' Passion Pie Recipe

Ingredients:

CRUST

- ¼ 16 oz. package of chocolate cream cookies
- 1 ¼ sticks of organic unsalted butter

FILLING

- 4 Rachel's Eggs (free range organic Homestead, FL)
- 1 cup sugar
- 1 cup passion fruit
- ¼ cup lime juice and lime zest (from Hillary Scurtis's garden)
- 1 stick of organic unsalted butter
- 1 envelope of unflavored gelatin
- 4 TBS of very hot water

MERINGUE

- 4 Rachel's eggs whites (free range organic Homestead, FL)
- 1/2 tsp of cream of tartar
- ½ cup of sugar
- 1 tsp of vanilla

Directions:

CRUST

Crush chocolate cream cookies in food processor until fine. Melt butter. Combine and form crust in pie pan. Bake at 350 degrees convection for no more than 7 minutes.

FILLING

Mix the eggs, sugar, passion fruit and lime juice together in the top of a double boiler. Cook until the sauce begins to thicken.

Cut the butter into 8 pieces and gradually add to the sauce. As sauce thickens stir constantly.

Soften the gelatin in hot water to dissolve.. Add to passion fruit sauce.

Pour into cooled crust and refrigerate until firm or place in freezer at least 1 hour.

MERINGUE

Mix eggs, sugar, vanilla and cream of tartar on high until stiff peaks form. Spread on top of pie and use torch to brown meringue.

Garnish: with mint (from Hillary Scurtis's garden)