



Nutty Sweet Potato Pie

Crust

1/3 C all purpose flour
1 T sugar
1/2 t salt
1/2 C (one stick) chilled unsalted butter, cut into small pieces
3 T (or more) ice water

Filling

2 medium sweet potatoes, about 1 1/2 lbs
1/4 C unsalted butter
3/4 C sugar
3/4 C whole milk
3 large eggs
1 t vanilla
1/2 t cinnamon
1/4 t nutmeg
1/4 t salt
1 T Momokawa Ruby saké
1 T all purpose flour

Topping

1/4 C (1/2 stick) unsalted butter
1/4 C dark brown sugar, firmly packed
2 T honey
1/3 C sliced almonds, toasted
1/3 C chopped hazelnuts, toasted
1/3 C chopped walnuts, toasted

For crust:

Mix flour, sugar and salt in food processor. Add butter and pulse until mixture resembles coarse corn meal. Drizzle 3 T ice water over mixture. Process until moist clumps form, adding more ice water by teaspoonfuls if dry. Gather dough into ball and flatten into disk. Wrap in plastic and chill until firm, about 30 minutes.

Roll out dough on floured surface to 14" round. Place in a 9" diameter glass pie dish. Fold overhang over and crimp edges decoratively. Crust can be made two days ahead; just cover and chill.

For filling:

Preheat oven to 350 degrees. Prick the sweet potatoes with a fork and roast them in a shallow baking pan in the middle of the oven until very tender, about 1 1/4 hours. Remove from oven.

Raise the oven temperature to 400 degrees and place a shallow baking pan on the bottom rack. The baking pan serves to contain any overflow from the pie as it cooks.

Cool sweet potatoes to room temperature and then scoop the flesh out the skins into a bowl, discarding the skins. Mash the sweet potatoes with a fork until smooth. Melt butter in a small saucepan and stir in the sugar. Add the melted butter mixture, milk, and eggs to the sweet potatoes and whisk until smooth. Whisk in the remaining ingredients. The filling will be quite liquid. Pour the filling into the pie shell in glass pie dish.

Place assembled pie in glass pie dish on the heated baking pan and bake until filling has just set, about 40 minutes.

For topping:

Stir together butter, sugar and honey in medium saucepan over low heat until sugar dissolves. Increase heat and boil for one minute. Mix in nuts, coating completely. Remove pie from oven and spoon hot nut mixture over the pie. Place pie back in oven and cook for 5 more minutes, until topping bubbles. Remove from oven and place on cooling rack. Cool completely before serving.

Makes 8 servings.

Serve with a glass of Momokawa Ruby saké.

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