

## Mauzil Double Coconut Pie

(Serves 6 to 8)



### Pie Crust

#### Ingredients:

1 cup Almond slivers  
1/2 cup granulated Sugar  
3/4 cup Coconut Flour  
1/2 cup plus 1 tbsp unsweetened dried shredded Coconut  
1/2 tsp Baking Powder  
1/2 tsp Kosher Salt  
8 tbsp unsalted Butter - very soft  
2 Egg whites

#### Directions:

Preheat the oven for 325°.

Place the almonds on a sheet pan and toast in the oven until lightly golden, about 7-10 minutes.

Halfway through the toasting, stir the almonds and turn the sheet pan from front to back. Once toasted, measure 1/2 cup of the almonds and set aside for the pie filling.

Put the remaining almonds and the sugar in a food processor and pulse until the almonds have a fine texture.

In a medium size bowl, mix the almond-sugar, coconut flour, shredded coconut, baking powder, salt, softened butter and egg white until well combined.

Your clean hands will do the best job of getting everything all mixed through.

Press the coconut / almond mixture evenly across the bottom and up the sides of a pie pan.

The sides should be thicker than the bottom of the pan.

Place the pan on a sheet pan and bake in the oven for 12 minutes, or just starting to turn golden at the edge.

Remove the crust from the oven and set aside.

### Coconut Filling

#### Ingredients:

3/4 cup Coconut water  
1 1/4 cup heavy Cream  
2/3 cup granulated Sugar  
2 1/2 cup grated or shredded Coconut plus 1/4 cup more for garnish  
4 large Egg yolks  
1 1/4 tsp Vanilla

**Directions:**

Raise the oven temperature to 350°.

While the crust is baking, simmer the coconut water, heavy cream and granulated sugar in a saucepan over medium-high heat.

Reduce the liquid to 1 cup; it could take from 15-20 minutes from the time the cream reaches a good simmer.

The cream will become thicker and lightly golden.

And bubbles will be larger and less foamy.

I measure it in a heat proof liquid measure just to make sure.

Add the reduced cream to a mixing bowl, then add the reserved slivered almonds, shredded and flaky coconut, egg yolks, and vanilla.

Stir until well combined and spoon into the pie crust.

Make sure the filling is up against the sides.

Place the pie on a sheet pan then bake in the middle rack in the oven for 30-35 minutes until lightly golden.

Check the pie half way through and make sure the crust is not browning too much.

Cover the edge with foil if needed

While the pie is baking, scatter a couple of handfuls of flaky coconut on a sheet pan and toast in the oven with the pie, until it is just beginning to brown in the oven.

Watch the coconut carefully so it does not get too dark and burn, about 4-5 minutes.

Slide the toasted coconut on a plate to cool.

Set aside. (can also do this stove top)

Once finished, cool the pie on a wire rack for 10 minutes then slip off the rim of the tart pan by placing the tart on top of a secure glass, and easily slide the side rim down.

This will help prevent the crust from sticking.

The pie slices easier when it is cool or cold, but tastes best warm.

If you wish, completely cool the pie or chill it, then slice the pie into serving pieces and warm in the oven.

Garnish with toasted coconut flakes and a dollop of Creme Fraîche.