

THYME & TEMP

SALTED HONEY PIE

8 SERVINGS
1.5 HOURS

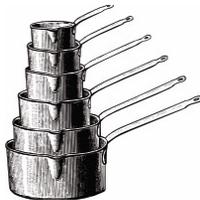
INGREDIENTS

CRUST

1 1/4 cup unbleached all-purpose flour
1/2 teaspoon kosher salt
1 1/2 teaspoon granulated sugar
1/4 lb (1 stick) cold unsalted butter, cut into 1/2-inch pieces
1/2 cup cold water
2 tablespoons white vinegar
1/2 cup ice

FILLING

1/2 cup (1 stick) unsalted butter, melted
3/4 cup granulated sugar
1 tablespoon yellow cornmeal
1/2 teaspoon kosher salt
1 teaspoon of vanilla extract
3/4 cup honey (we used clover blossom)
3 large eggs
1/2 cup heavy cream
2 teaspoons white vinegar
1 to 2 teaspoons flaked sea salt (We used Maldon)



INSTRUCTIONS

Adapted slightly from The Four & Twenty Blackbirds Pie Book

CRUST

Stir the flour, salt, and sugar together in a large mixing bowl.

Add the butter and coat with the flour mixture using a spatula.

Using a pastry blender, cut the butter into the flour mixture, working quickly until you have small crumbles of butter.

In a smaller bowl, add the water, vinegar, and ice.

Sprinkle 2 tablespoons of the ice water mixture over the flour mixture, and mix with a spatula until it blended. Repeats this method until the pie dough becomes a ball. You can use your hands, don't be afraid!

Bring it all together and then flatten in the shape of a disc, wrap in plastic and place in the refrigerator for at least an hour or two. The original recipe recommends overnight is better.

FILLING

Freeze your 9-inch pie pan, preferably crimped, beforehand.

Preheat oven to 375 degrees F

Stir together the butter, sugar, cornmeal, salt and vanilla in a mixing bowl, then add the honey, and finally the eggs one at a time. Finish by mixing in the heavy cream and white vinegar.

Strain the mixture through a mesh sieve into a separate bowl and then pour the strained mixture into the pie shell.

Bake on the middle rack for 45-50 minutes.

Allow to cool on a rack for 3-4 hours before sprinkling with sea salt.