Dahlia Triple Coconut Cream Pie

Ingredients:

Coconut pastry crust:

- 1 cup plus 2 tablespoons flour
- ½ cup shredded sweetened coconut
- 2 teaspoons sugar
- ¼ teaspoon kosher salt
- ½ cup (1 stick) unsalted butter, sliced thin and chilled
- 1/3 cup ice water

Coconut pastry cream:

- 1 cup milk
- 1 cup canned unsweetened coconut milk (I used full-fat)
- 2 cups shredded sweetened coconut
- 1 vanilla bean, split and seeds scraped
- 2 large eggs
- ½ cup plus 2 tablespoons sugar
- 3 tablespoons flour
- 4 tablespoons (½ stick) unsalted butter, room temperature

Whipped cream topping:

- 2 ½ cups heavy whipping cream, chilled
- 1/3 cup sugar
- 1 teaspoon pure vanilla extract

Garnish:

- 1 ½ cups unsweetened large-flake coconut or 2/3 cup sweetened shredded coconut
- Chunk of good white chocolate to make 2 ounces of white chocolate curls

Preparation

Coconut pastry crust

In a food processor, combine flour, coconut, sugar and salt. Pulse a few times to combine. Add butter and pulse until butter and flour are combined and mixture resembles small peas.Slowly pour in ice water through the feed tube. Stop when dough is beginning to come together. Dough should hold together when you squeeze it, but should not be sticky. You may not need to use all of the water. Shape dough into a disk and chill at least 1 hour. When you're ready to roll, roll out dough on a well-floured surface into a 12- to 13-inch circle. Transfer to a 9-inch pie pan, being careful not to stretch the dough. Trim overhang to 1 inch, then fold onto rim and flute with fingers and thumb. Chill unbaked pie shell at least 1 hour.

Preheat oven to 400 degrees. Line shell with parchment paper and pie weights (beans or coins.) Bake in preheated oven 20 to 25 minutes until rim is golden. Remove shell from oven. Remove parchment and weights, and bake an additional 10 to 12 minutes until bottom is golden-brown in spots.

Coconut pastry cream

In a heavy bottomed pot, combine milk, coconut milk, coconut shreds and vanilla bean seeds. In a separate mixing bowl, whisk together eggs, sugar and flour until smooth and combined. Bring milk to a boil over medium heat. Reduce heat and whisk 1/3 cup of the mixture into the mixing bowl with the eggs to temper them. Pour egg mixture slowly into milk, whisking constantly. Return to a bubble and let simmer 5 minutes until very thick. Remove from heat and stir in butter. Put plastic wrap directly on surface of pastry cream and chill.

Whipped cream topping

Whip cream, sugar and vanilla until firm enough that peaks hold their shape.

Garnish

Preheat oven to 350 degrees and gently toast coconut until edges are golden brown, 7 to 8 minutes. Watch carefully and stir a few times. Use a vegetable peeler to make chocolate curls. When crust is cooled, fill with coconut pastry cream and smooth the top. Either pipe or decoratively spoon whipped cream topping on top, then garnish with toasted coconut flakes and white chocolate curls.