



Triple Coconut Cream Pie
with Chef Bridget Charters

Triple Coconut Cream Pie Filling
Pie Dough
Rolling Pie Dough
Baking and Finishing Pie Shell
Finishing Pie

Ingredient List:

- 2 cup tablespoons all-purpose flour (plus extra for dusting)
- 2½ cups sweetened, shredded coconut
- 12 tablespoons (1 ½ sticks) cold unsalted butter
- 1 ½ cups sugar
- 1 tablespoon kosher salt
- Thick Chunk of white chocolate (about 4 to 6 ounces - to make 2 ounces of curls)
- 2 cups unsweetened chip or large shred coconut
- 1 cup whole milk
- 1 cup canned, unsweetened coconut milk (we like chaokoh brand)
- 1 vanilla bean
- 2 large eggs
- One 9-inch blind baked and cooled coconut pastry shell
- One batch, made, chilled coconut pastry dough (pressed in a disk)
- 2½ cups heavy cream
- 1 teaspoon pure vanilla extract

Equipment:

- 4 quart sauce pot
- Rubber spatulas
- 2 - 3 Baking sheets with edge
- Medium mixing bowl
- Whisk
- Measuring cups and spoons
- Food processor
- Plastic wrap
- Parchment paper
- Pie weights (about 2 quarts) (such as dried beans, rice, or popcorn kernels)
- Rolling pin
- Paring knife

- Pie pan -9"
- Kitchen Aid Mixer with whisk attachment
- 18" piping bag (Ateco 3218 canvas piping bag)
- Large star tip (Ateco # 823)
- 8" chef knife or peeler