

Tangerine Chiffon Pie

This Tangerine Chiffon Pie is a light airy delicious wonder with a shortbread crust. It is fruity from the tangerine juice and zest with just a touch of sweetness. I was inspired to create this recipe using Girl Scout Trefoil cookies and Melissa's Produce Neapolitan Tangerines. I've also garnished the Tangerine Chiffon Pie with Ruby Tango Tangerines which have a nice red color and Lemon Savannah cookies from the Girl Scout collection.

20	Girl Scout Trefoil Shortbread Cookies (about 2 cups)	$\frac{2}{3}$ cup	sugar, divided
		1 $\frac{1}{2}$ teaspoon	tangerine zest
$\frac{1}{4}$ cup	butter, melted	$\frac{1}{2}$ cup	tangerine juice
$\frac{1}{4}$ cup	water	1 cup	whipping cream, divided
1 envelope	unflavored gelatin (2 teaspoons)	8	Girl Scout Savannah cookies
4 large	eggs, separated		

- 1 Preheat oven to 350°. Put shortbread cookies in food processor and pulse until the crumbs are similar in size. Add melted butter into the food processor bowl, Pulse about 5 times until combined. Alternatively, you could place the cookies in a ziploc bag and crush them with a mallet or rolling pin.
- 2 Pour crumbs into a 9" pie pan. Press crumbs into bottom of pan and place another pie pan inside and push against the sides to press crumbs evenly between the bottom and the sides. Bake in oven for 12-15 minutes or until crust is golden brown. Set aside to cool.
- 3 While the pie crust is baking, make the filling. Place $\frac{1}{4}$ cup room temperature water in a small bowl. Sprinkle the gelatin over the top and set aside for at least 10 minutes, while gelatin softens. Separate eggs and place yolks in the top of a double boiler and the whites in a mixing bowl. Add only $\frac{1}{3}$ cup sugar, tangerine zest and juice to the yolks and whisk together. Place saucepan over simmering water and whisk continually until the custard thickens or coats the back of a spoon, about 10 minutes. Take it off the heat and immediately stir in the softened gelatin.
- 4 Using an electric mixer, beat the egg whites until soft, add remaining $\frac{1}{3}$ cup sugar and beat until stiff. Place tangerine mixture into a large bowl and plop the beaten egg whites on top. Fold with a rubber spatula very carefully so you don't deflate the egg whites a few times. Do not stir!
- 5 Whip cream with electric mixer until soft peaks form. Reserve and refrigerate half of the cream for garnishing. Fold other half of whipped cream into the tangerine mixture very carefully just until the white disappears into the orange. Do not stir! Pour filling into shortbread crust and smooth out top with rubber spatula.
- 6 Refrigerate Tangerine Chiffon Pie at least two hours or overnight. Garnish with piped whipped cream, Girl Scout Savannah cookies and Ruby Tango Tangerine slices if desired.

Servings: 8

Preparation Time: 30 minutes

Cooking Time: 15 minutes

Inactive Time: 2 hours

Total Time: 3 hours and 45 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 474 calories, 252 calories from fat, 28.6g total fat, 165.8mg cholesterol, 234.2mg sodium, 129.4mg potassium, 49g carbohydrates, <1g fiber, 30.1g sugar, 6.5g protein.

Source

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