

Sweet Potato Meringue Tart

Makes: 8-10 servings

Total Time: 4 hours

Ingredients:

for the crust-

- 1 $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup cold butter, cubed
- 1 large egg
- $\frac{1}{2}$ teaspoon vanilla

for the filling-

- 4 (8oz) sweet potatoes, peeled and cut into chunks
- $\frac{1}{2}$ cup dark brown sugar
- 3 large eggs
- 2 tablespoons bourbon
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup heavy cream

for the meringue-

- 1 cup granulated sugar
- $\frac{1}{3}$ cup water
- 3 large egg whites
- Pinch of salt
- 1 teaspoon vanilla extract

Directions

To make the tart dough – add flour, sugar and salt in a food processor and pulse a few seconds, until combined. Add butter and pulse until mixture is crumbly and resembles coarse meal. Add egg and vanilla and pulse until the dough no longer looks dry and starts to stick together. Be careful not to pulse too much, the dough should still be crumbly.

Turn the dough onto a lightly floured surface and form into a ball. Flatten slightly with your hands to form a disc. Then wrap in plastic. Refrigerate for at least 1 hour. At this point the dough can be refrigerated up to 3 days or frozen up to one month.

After at least one hour, take the dough out of the fridge and let sit on the counter for 5 minutes. Then roll out on a lightly floured surface to an 11-inch circle. Gently transfer to a 9-inch tart pan and press in firmly. Use a knife to trim away the excess then cover with plastic and place in the freezer for about 30 minutes. Freezing the dough will help with shrinkage while baking.

Preheat the oven to 375°F.

Cover the crust with parchment or aluminum foil and fill with pie weights or dried beans. Blind bake for 20 minutes then remove and let cool on a wire rack.

Turn oven down to 325°F.

Place the sweet potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Transfer to a bowl and let cool.

Transfer cooled sweet potato to a clean food processor bowl and puree until smooth. Add brown sugar, eggs, vanilla and bourbon and pulse until blended. Add cream and blend until incorporated.

Pour filling into the crust and bake for 45-50 minutes, until set and the top looks dry. Remove from oven and let cool completely.

Preheat the broiler.

In a small saucepan, combine the granulated sugar and water. Bring to a boil then cook over high heat without stirring until a candy thermometer registers 240°. This should take about 5 minutes. Meanwhile, beat egg whites in the bowl of a stand mixer with salt until soft peaks form. Slowly drizzle in the hot syrup and beat at high speed until the egg whites are stiff, glossy and warm to the touch. Add in vanilla and beat until incorporated.

Mound the meringue over the pie, swirling decoratively. Broil the pie for about 30 seconds until the meringue is lightly browned. Cut into slices and serve.