

Photo Courtesy Chef Freddy Money and Bloomsburry Publishing Photo Credit Tomas Espinoza

Pecan Pie with Camenbert and Thyme

Recipe from *Atlas* by Chef Freddy Money

Sweet Tart Crust

1 kilogram all purpose flour
15 grams salt
1 egg
550 grams cold water
700 grams unsalted butter, chopped

In a stand mixer fitted with a dough hook attachment, put the flour, salt, egg, and some of the water. Begin to mix at a low speed while you gradually add the remaining water. Add the cold butter, bit by bit, and incorporate to form a pie dough.

Roll flat between sheets of parchment paper and cut into the desired size for 5-centimeter tart shells, leaving enough room to trim. Chill for at least 30 minutes, then dock (prick holes in the base with a fork).

Bake at 175°C/350F for 8–10 minutes with medium fan. Trim the edges to neaten and leave to cool.

Pie Filling
150 grams pecan nuts
180 grams heavy cream
3.6 grams instant yeast
90 grams whole milk
420 grams water
330 grams caster sugar
105 grams glucose or light corn syrup
45 grams honey
480 grams maple syrup
480 grams unsalted butter
16.5 grams salt

Roast the pecan nuts on a baking tray in an oven at 150°C/300F for 10 minutes, then roughly chop. Keep them warm.

Place the cream, yeast, and milk in a blender. Blend until the yeast has fully dissolved and no granules remain.

Separately combine the remaining ingredients in a heavy-based saucepan and boil until the mixture reaches 142°C/290F (about 30 minutes), whisking frequently to avoid burning.

Whisk one-third of the cream mix into this caramel until emulsified. Add the next one-third, repeat, then add the final one-third. Keep whisking frequently until the caramel reaches 116°C/240C, then add the warm pecan nuts. Place into the baked tart shells, then bake at 160°C/320F for about 15 minutes. Allow to cool.

Garnish and Serve
Slices of camembert
Thyme sprigs
Sea salt flakes

Add a good slice of camembert to each pecan pie. Warm in the oven until soft and hot. Finish with a thyme sprig and a sprinkling of sea salt flakes and serve.

Recipe from Atlas by Chef Freddy Money - used with permission