

Pointe Coupee Pecan  
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## Pecan Pie Commanders Palace

1403 Washington Avenue; New Orleans, LA 70130; 504-899-8221

Opened 1893 .... Nestled in the middle of the tree lined Garden District, Commanders Palace is one of New Orleans's oldest restaurants. Atmosphere & southern charm have been a part of this restaurant for over 125 years. Tantalize your taste buds with Creole & Louisiana delicacies that will leave you with an unforgettable culinary experience. Countless awards & accolades have been bestowed on this culinary legend throughout its storied history.

**CHEF'S NOTE:** Seriously sweet. Seriously New Orleans. Pecan Pie, Crème Caramel & Bread Pudding are the three all time classic New Orleans desserts. Variations on pecan pie include Chocolate Pecan Pie & Bourbon Pecan Pie. I love this traditional recipe. This is why we exercise – to be able to enjoy this soul satisfying dessert once in a while. Our theory on calories – Don't waste 'em, make 'em worth it. Trust me – this is worth it.

pie dough  
flour for rolling out dough  
6 medium eggs  
1 ½ cups sugar  
1 ½ cups light corn syrup  
1 Tbsp melted butter, unsalted  
1 tsp vanilla extract  
¼ tsp salt  
2 ½ cups pecans



### Pie Dough

**CHEF'S NOTE:** Fold this dough like you're making puff pastry. The more delicate folds you make, the flakier your crust will be. Do it by hand folding in the layers of butter. Master this & it will be one of the most versatile bare recipes in your kitchen. Use it with Pecan Pie, Crawfish Pie, Turtle Pie, Chicken Pot Pie – you'll be the Bubba Gump of pie shells!

1 ½ cups all-purpose flour  
1 pinch salt  
1 stick butter  
5-6 Tbsp ice cold water

In a medium bowl, combine flour & salt. Using your hands, work butter & flour gently until butter is the size of a dime. Make a well in center. Add 5 Tbsp of water into center & combine gently by folding together. Add the additional water if needed. You will know because dough will be dry & crumbly. Fold until dough forms together. Do not overwork dough. Wrap with plastic & set in refrigerator to rest. It is best for dough to rest overnight or until center is cool.

**CHEF'S NOTE:** A good pie dough is a sign of a good cook. Always use your hands to make the dough. A machine seems to overwork the dough. Fold the dough like puff pastry to create layers which makes for a flaky crust. Use a good fresh butter.

### **Pie**

Pull dough out & temper for about 15 minutes. Sprinkle work surface with flour. Flatten dough slightly with your hands into a round shape. Sprinkle dough & rolling pin with flour. Roll dough out evenly, working from the center outwards. Don't worry if it cracks or tears, simply squeeze it back together. If underside starts to stick or rolling pin starts to stick, sprinkle with additional flour. Roll to a thickness of about 1/8 inch.

Place a 9 inch pie pan upside down in the center of the dough. Using a paring knife, cut out a circle around the pie pan, extending 1 inch out from the edge of the pan. Remove pan & brush off excess flour. Fold dough in half & place in pan. Unfold & push dough down into bottom & down sides of pan, careful not to tear dough. Fold edge under about ½ inch. Crimp edges in any fashion you like. You can use a fork or pinch the dough between your thumb & index fingers. Chill crust while making the filling.

Preheat oven to 250°. In a large bowl, whisk eggs, add the sugar, corn syrup, melted butter, vanilla & salt. Mix until smooth & well combined. Pour pecans into crust. Pour filling over pecans. Stir the two together gently until pecans are evenly distributed using finger. Be careful not to tear dough.

Bake for 2 hours & 45 minutes until center is set & crust is golden brown.

Yield: 1 – 9 inch pie

**CHEF'S NOTE:** The pie will lightly rise in center. This will tell you it's finished. Don't allow rising too much because it will easily overcook, causing a dark filling & a dry cracking pie. Perfect pecan pie should have a golden filling. The secret is long & slow cooking. If you are not positive that the pie is done, turn off oven & let rest in oven for 15 minutes. Always be sure pie pan is clean & dough has no holes or the filling will leak and pie will stick. We **NEVER** refrigerate pecan pie at the restaurant.

*As always, Bon Appetit!*