

Fresh and Creamy Lime Pie

Active	45 mins
Total	5 hrs
Serves	8 to 10 servings
Makes	1 pie

Ingredients

- 1/2 recipe [whole wheat pie crust](#), blind-baked according to recipe directions

For the Filling:

- 9 ounces sugar (shy 1 1/3 cups; 255g)
- 1 1/2 ounces cornstarch (about 1/3 cup plus 1 tablespoon; 42g)
- 1/4 teaspoon (1g) Diamond Crystal kosher salt; for table salt, use about half as much by volume or the same weight
- 4 large eggs (about 7 ounces; 195g)
- 1/4 ounce lime zest (about 2 tablespoons; 7g), from about 4 limes (see note)
- 8 ounces fresh lime juice (about 1 cup; 225g), from about 8 limes (see note)
- 16 ounces milk, any percentage will do (about 2 cups; 455g)
- 1/4 teaspoon rosewater (optional)

For the Topping:

- Swiss meringue, full or half batch as desired

Directions

1. **Getting Ready:** In a 9-inch glass pie dish, prepare and blind-bake the whole wheat pie crust according to the directions in the recipe. This can be done up to a week in advance; crust can be held at room temperature if wrapped tightly in plastic.
2. **For the Filling:** In a 3-quart stainless steel saucier, combine sugar, cornstarch, and salt and mix until smooth, then whisk in eggs, lime zest, and lime juice, followed by milk. Cook over medium-low heat, whisking constantly but gently, until hot to the touch, about 5 minutes.
3. Increase heat to medium and continue whisking until thick, about 3 minutes longer. When custard begins to bubble, set a timer and continue whisking for exactly 2 minutes. (This is important to neutralize a starch-dissolving protein found in egg yolks.) Remove from heat and stir in rosewater, if using. Pour into prepared pie crust. For a silkier texture, first strain through a stainless steel sieve, pushing the thick custard through with a flexible spatula.
4. **For the Topping:** Adjust oven rack to lower-middle position and preheat to 375°F (190°C). Prepare Swiss meringue as directed, making a half or full batch depending on your own personal preference for meringue. Transfer to a piping bag fitted with a large star tip. Starting at the very edge of the pie, pipe meringue kisses over surface of custard until completely covered. Alternatively, spread meringue over custard with the back of a spoon. Place on a wire rack set inside a half sheet pan (this setup minimizes heat transfer to the custard) and bake pie until meringue is well browned, about 15 minutes.
5. **To Serve:** Cool pie to room temperature, then cover loosely in plastic and refrigerate until no warmer than 60°F (16°C), about 3 1/2 hours. Cut with a wet chef's knife, rinsing the blade clean with cold water between slices. Wrapped in plastic, leftovers can be refrigerated up to 1 week.

Special Equipment

[9-inch pie plate](#), [3-quart stainless steel saucier](#) (see note), [whisk](#), [stainless steel fine-mesh strainer](#) (optional), [pastry bag and tips](#) (optional), [half sheet pan](#) and [wire rack](#), [digital thermometer](#)

Notes

You can zest and juice the limes right before making the pie, or do it up to 3 days in advance; combine and refrigerate in a nonreactive, airtight container until ready to use. If you like, save the leftover rinds to make a lime variation of [fresh lemon syrup](#).

When working with citrus, it's vital to use nonreactive equipment throughout—a stray aluminum whisk, pot, or sieve is all it takes to give the custard a harsh, metallic flavor.

