



Orange pie

You know? We have a good friend who is passionate about the countryside. We usually visit him a couple of times a year in his little farm and we always come back happy. We are received with tremendous kindness, children have fun running around the orchard, in nature, so wild they wouldn't see it as part of the city, and always, always, always, he fills the trunk of our car with whatever seasonal fruits or vegetables he may be growing.



The farm has chickens, orange trees, lemon trees, Avocados, strawberries, beans, chard, onions, aragula, etc.. Colors, flavors, how he teaches us to identify what he is growing, his super rettery for the summer, and, the good time we spent with friends, make us want to go back... "reluctantly" every time he calls.

My husband recently passed by, and Francisco, as generous as ever, gave him plenty of fresh food from the orchard, all of course, ecological. He had also brought a box of oranges, and we had been having them for breakfast all week, but I wanted to make more out of them. I took one of my favorite recipes from the book "**The Williams-Sonoma Baking Book**", green lime pie. The book is about baking, sweet pies, crackers and breads, and it was recommended to me sometime ago by my good friend Cristina and has ever since then carved a niche among the highlights of my kitchen.



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I has available a good basket of oranges, so I decided to adapt the recipe, doing a little here and there, changing some ingredients, adding and removing others, and so this delicious cake came out. Everyone who tasted it was delighted with the invention and I could : take advantage of the super oranges from our friend Francisco. Work hand wing, bakers!.



La Receta

- 1 Level of difficulty: Easy**
- 2 Preparation time: 45 minutes. (to 4 hours in refrigerator to cool)**
- 3 For: 10 portions**

Ingredients

For the dough of the pie:

- 200 grams digestive biscuits 0,40 €
- 75 g butter, melted 0,35 €
- 1/2 teaspoon ground cinnamon 0,05 €
- 2 tablespoons sugar 0,25 €

For the orange cream:

- 5 oranges from which we need, the grated peel but only the orange part, not the white, and 250 ml of orange juice. 0,70 €
- 7 egg yolks 0,88 €
- 1 large can of condensed milk 1,57 €
- 1 tablespoon of cornstarch dissolved in a bit of cold milk 0,07 €
- If you would like some whipped cream for garnish 0,50 €

Total 4,77 € divided between 10 portions aprox., 0,48 € portion. Very tasty, seasonal fruit and very soft.

Utensils:

1. a springform pan 23 bringing it 5.7,5 cms up the sides
2. bowls, wooden spoon, spoons, knives
3. a fine grater
4. If you have a pastry bag with a nozzle 21
5. Electric mixer if you have, or rods.





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Pairing:

Any sweet wine goes well with this cake. I recommend, for example, a Moscatel Iberia, from the Lopez Herrmanos wines in Malaga. It is a soft muscatel highlight the flavor of oranges. The price of the bottle comes out 4,05 €

Preparation:

1. Turn oven to 165 ° celsius.
2. Grind the cookies with the cinnamon and sugar.
3. Stir in melted butter until crumbs are evenly moistened..
4. Press the mixture firmly, , and evenly into the pan 23 bringing it 5.7,5 cms up the sides. If needed to put more cookies and butter in the mixture to completely wrap the pan. Bake until, crust is a light golden brown 165 and is set, 10 minutes.
5. Grate oranges zest using a fine grater, careful not to grate the white part of the skin. The whites, add bitter that would spoil our delicious cake. I recommend you grate carefully , or if you can afford, that you buy a fine Microplane grater that turns to be fantastic since it only takes the skin and no white..
6. For the filling, whisk together using an electric mixer or handy rods, the egg yolks and orange zest until well mixed, about 1 minute.
7. Then add the condensed milk and orange juice.
8. Whiisk well after each addition so that cream is smooth and all ingredients are fully incorporated.
9. Pour the filling carefully into the cracker crust. If the leftover cream, I can do as: Grease a small pudding molds and put the cream into. We will also do some individual!





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10. Bake for 20-25 minutes. Check that the filling is firm in the center, and remove from oven. If the needle does not come clean, leave some 5 minutes. Transfer to a wire rack and let cool completely. refrigerate until cold and firm for 4 hours.

11. For a nice presentation, pipe some large rosettes or a zigzag using a pastry bag with whipped cream evenly around the edge of the pie, or if you prefer completely cover with cream. To make the rosettes, you can use tip number 21 and make big ones. In case you have made individual cakes, you can add some grated chocolate and a sprig of fresh mint.

This cake is very soft and delicious. The texture is like a custard and cookie dough has a slight cinnamon flavor that combines well with orange. Also, You can also, make individual cakes. I had some leftover filling, so I greased a pudding pan. Fill in with the orange cream and bake. When cool, let the cake out of the pan using if needed a knife to let it come out. Serve it chilled with cream or, with a little grated chocolate.

