

MAPLE YAM-GINGER PIE

Yield: 8 to 10 servings (4 to 6 greedy)

Soundtrack: “Cold Turkey” by Anthony David from *Acey Duecy*

Instead of replicating the classic sweet potato pie, I use yams. I only add a touch of ginger, as not to overshadow the main ingredient.

1 Coconut Oil Pie Crust (page 187)

2½ pounds garnet yams, peeled

2 cups coconut milk

1 tablespoon plus 2 teaspoons
agar flakes

2 teaspoons minced fresh ginger

¼ cup plus 2 tablespoons pure
maple syrup

1 teaspoon vanilla extract

1 teaspoon ground cinnamon

½ teaspoon freshly grated nutmeg

2 tablespoons arrowroot powder

½ teaspoon fine sea salt

- Remove the pie crust dough from the refrigerator and allow it to warm to room temperature.
- In a large pot over high heat, combine the yams with cold water to cover by a few inches. Bring to a rolling boil and cook until the yams can be easily pierced with a fork, about 40 minutes. Remove from heat and drain. Measure out 2 cups of the cooked yams and set aside (reserve the rest of the yams and eat them as a side dish.)

- In the meantime, unwrap the pie dough and transfer it to a lightly floured surface. With a rolling pin, roll the dough into a 12-inch circle. Roll the dough onto the pin and unroll it into the pie plate. Gently press the dough into the bottom and sides of the plate. Trim the edges with a knife. Make a decorative edge on the crust by pressing a piece of the dough between the forefinger of one hand and the thumb and forefinger of the other. Repeat this continuously around the edge of the entire pie.
- Preheat the oven to 400°F.
- Wrap the edge of the crust with aluminum foil to prevent it from burning and prick the bottom of the crust with a fork several times. Transfer the crust to the oven and pre-bake for 6 to 8 minutes, until golden brown. Remove and set aside.
- Lower the temperature of the oven to 375°F.
- In a saucepan over medium heat bring the coconut milk to a simmer (do not let boil). Add the agar flakes and the ginger and simmer for 8 minutes, stirring often, until the agar dissolves. Stir in the maple syrup and vanilla extract and simmer for an additional minute. Turn off the heat.
- Add the yams, agar mixture, cinnamon, nutmeg, arrowroot, and the fine sea salt to a food processor fitted with a metal blade. Process until creamy and smooth.
- Pour the filling into the pie shell and smooth the top with a wet spatula. Bake for 25 to 30 minutes, until the filling is firm.
- Cool on a wire rack for 2 hours, or until the pie has firmed up.