



ANSON MILLS

Chess Pie

Yield

One 9-inch pie

Time

About 10 minutes to make the filling and 25 minutes to bake the pie

Equipment *Mise en Place*

For this recipe, you will need a digital kitchen scale, a pizza stone, two medium mixing bowls, a whisk, a small saucepan, a fine-mesh strainer, a small or medium skillet, preferably nonstick, a silicone spatula, and a wire rack.

Ingredients

1 recipe Essential All-Butter Pie or Tart Pastry, still hot

for the filling

4 large eggs, room temperature

6.5 ounces sugar

2.5 ounces unsalted European-style butter

10.5 ounces whole milk

1 ounce white or apple cider vinegar

1½ teaspoons vanilla extract

½ teaspoon fine sea salt

1.2 ounces Anson Mills Antebellum Fine Yellow Cornmeal

for the garnish

Lightly sweetened whipped cream

Fresh seasonal berries or halved and seeded muscadine or Concord grapes

Directions

1. After prebaking the pie pastry, leave the pizza stone on the lower rack and adjust the second rack to the upper-middle position; leave the oven at 350 degrees.

2. In a medium mixing bowl, whisk the eggs until well combined. Add the sugar and whisk until it begins to dissolve. In a small saucepan, melt the butter over low heat. Add the milk and heat just until warm. Drizzle the warm milk and butter into the egg-sugar mixture while continuing to whisk. Pour the mixture through a fine-mesh strainer set over a second medium mixing bowl, and then stir in the vinegar, vanilla, and salt; don't worry if the mixture curdles slightly. In a small or medium skillet, preferably nonstick, toast the cornmeal over medium-low heat, stirring with a silicone spatula, until it smells pleasingly toasted but has not browned, about 5 minutes. Immediately scrape the hot cornmeal the milk-egg mixture to prevent the oils in the cornmeal from volatilizing and whisk to combine.

3. Pour the filling into the hot pie pastry, carefully slide the pie pan onto the pizza stone, and bake for 20 minutes. Transfer the pie to the upper rack and bake until the filling has risen somewhat, is set, and has a spotty brown surface, 5 to 8 minutes longer. Set the pie on a wire rack and let cool to room temperature. Serve with lightly sweetened whipped cream and fresh seasonal berries or muscadine or Concord grapes.