



Chocolate Chiffon Pie

1 envelope (¼ ounce) unflavored gelatin
¼ cup water
3 egg yolks
¼ tsp. salt
1 tsp. vanilla
¾ cup sugar
2 1-ounce squares unsweetened chocolate
½ cup coconut milk
3 egg whites
1/8 tsp. cream of tartar
1 9-inch baked pastry shell, cooled

Soften gelatin in ¼ cup cold water. In mixing bowl, beat egg yolks together then gradually beat in salt, vanilla, and ½ cup of the sugar. In a saucepan combine chocolate and coconut milk; stir over low heat until melted; add softened gelatin and stir to dissolve. Mix egg yolk mixture into chocolate mixture; remove from heat. Chill, stirring occasionally until mixture is partially set but still pourable (about 45 minutes). In a separate bowl, combine egg whites and cream of tartar. With an electric beater, beat egg whites to soft peaks. Gradually add ¼ cup sugar, beating to stiff peaks. Add egg whites into chilled chocolate mixture; fold in just until blended. Fill baked pie shell. Chill until firm. Top with whipped cream. *Compliments of Dr. Bruce Fife, N.D.*

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