



## Dessert

### Kauai Paradise Pie

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Laurel Brier

#### 2009 Kauai Breadfruit Bounty Cookoff 1st Place Winner

##### Crust

$\frac{2}{3}$  cups butter, melted  
1 cup macadamia nuts, chopped and toasted  
2 cups rolled oats, slightly blended  
 $\frac{1}{2}$  cup toasted coconut  
 $\frac{1}{3}$  cup brown sugar

Blend well.  
Press into a 9-inch pan.  
Bake at 350° for 10 minutes.  
Remove from oven and cool.

##### Pie Filling

3 cups ripe (soft) breadfruit, cooked and diced  
1 cup fresh coconut milk  
3 tbsp orange liquor  
1 lb chocolate, melted (60%+ cacao)  
2 pints whipping cream (sweetened lightly)

In food processor, blend breadfruit, coconut milk and orange liquor. Slowly add the melted chocolate.

Beat the whipping cream until fluffy. Fold half of the whipped cream into the breadfruit chocolate mixture.

Pour into the cooled crust.

Top with remainder of whipped cream. Arrange thinly sliced orange pieces on top & sprinkle with chopped macadamia nuts and shredded chocolate.

Refrigerate at least an hour before serving.

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