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## Thai Iced Tea with Whipped Cream “Ice Cubes”

INGREDIENTS ★★ EQUIPMENT ★ CONSTRUCTION ★

Thai iced tea is one of the must-have treats when we have lunch at one of the many Thai restaurants in Atlanta. The mixture of aromatic Thai tea topped with a float of sweetened condensed milk served over ice is a decadent delight we can't go without. This creamy pie's flavor is a spot-on match to the drink, and the whipped cream “ice cubes” complete the look. If you can't find Thai tea mix (see page 265, *not included*), order a Thai tea with no ice and no condensed milk to go from your local Thai restaurant (you'll need 1½ cups) and use it instead.

**MAKES One 9-inch pie**

### What you need:

- Standard Single Crust (*recipe follows*), baked and cooled in a standard 9-inch pie plate
- Extra butter or cooking spray for greasing the pan

### THAI TEA CREAM

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)\*

Thai tea mix, such as Pantai Norasingh ⅓ cup / 1 ounce / 28 grams  
Water, boiling 2 cups / 16.7 ounces / 472 grams  
Whole milk ½ cup / 4.25 ounces / 121 grams  
Cornstarch ¼ cup / 1.05 ounces / 30 grams  
Sugar 2 tablespoons / 0.9 ounce / 25 grams  
Sweetened condensed milk 1 14-ounce can / 14 ounces / 397 grams  
Egg yolks 4 large  
Salt pinch  
Unsalted butter 3 tablespoons / 1.5 ounces / 43 grams  
Vanilla extract 2 teaspoons

*\*Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

### VANILLA WHIPPED CREAM “ICE CUBES”

Vanilla Whipped Cream (*recipe follows*), stabilized (so the cubes hold their shape) ½ recipe

### DECORATION

Brightly colored pesticide-free petals from edible flowers such as nasturtium, Echinacea, or violets, for decoration (optional)

1. **MAKE THE THAI TEA CREAM:** Brew the Thai tea by steeping the Thai tea mix in the boiling water for 6 minutes. Strain the tea using a fine-mesh sieve. Measure out 1½ cups of tea and set aside to cool.



2. In a medium saucepan, whisk together the cooled tea, whole milk, and cornstarch until the cornstarch is dissolved and then whisk in the sugar, condensed milk, egg yolks, and salt. Over medium heat, bring the mixture to a simmer (a few large bubbles should break the surface), whisking constantly. Reduce the heat to medium-low and continue to simmer, whisking constantly, for 1 minute to ensure that the mixture is fully thickened.

3. Remove the pan from the heat and whisk in the butter and vanilla until the butter has melted and is incorporated. Strain the mixture through a fine-mesh sieve and then pour the tea cream into the cooled pie crust and smooth the top. Press plastic wrap onto the top of the cream and refrigerate until cold throughout, at least 4 hours or up to overnight.

4. **MAKE THE VANILLA WHIPPED CREAM “ICE CUBES”**: Grease the bottom and sides of a 9 by 5-inch loaf pan with butter or cooking spray. Line the long side of the pan with a 14 by 8-inch strip of parchment (or waxed paper) and grease the parchment.

5. Evenly spread the whipped cream into the prepared loaf pan. Freeze the mixture until completely frozen, at least 4 hours or up to 8 hours. It is important that the mixture is completely frozen before continuing. Remove the frozen whipped cream from the freezer, run a thin knife along the edges of the cream to loosen it from the pan, and lift the parchment sling out of the pan. Turn it out onto a cutting board. Using a sharp knife, cut the frozen whipped cream into 1-inch squares to create cubes. Remove the plastic wrap from the pie. Arrange the cubes over the top of the pie.

6. Refrigerate the pie for at least 2 hours or up to overnight before serving to allow the frozen whipped cream cubes to thaw (they will keep their shape because of the piping gel). For an additional pop of color, garnish with the edible flower petals before serving, if desired. (Store any leftovers in the refrigerator—but that said, the pie is best eaten within 2 days of making the Thai Tea Cream.)



now *that's*  
a MOUTHFUL

## Standard Single Crust

Here is the quintessentially crisp, flaky, golden brown, and delicious pie crust.

**MAKES ABOUT 12 OUNCES OF DOUGH FOR A 9 BY 1½-INCH STANDARD PIE PLATE**

INGREDIENT    VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)\*

All-purpose flour 1 cup plus 3 tablespoons / 6 ounces / 170 grams

Sugar 1¼ teaspoons

Salt ½ teaspoon

Baking powder ⅓ teaspoon

Vegetable shortening 3 tablespoons plus 2 teaspoons / 1.5 ounces / 43 grams

Cold unsalted butter, cut into 6 pieces 6 tablespoons / 3 ounces / 85 grams

Apple cider vinegar 1 teaspoon

Cold water (see instructions, *Making Pie Dough, Links provided below*) 3 tablespoons / 1.6 ounces / 45 grams

*\*Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

[Making Pie Dough by Hand](#)

[Making Pie Dough Using a Food Processor](#)



## Vanilla Whipped Cream

INGREDIENTS ★ EQUIPMENT ★ CONSTRUCTION ★

Real whipped cream is so much more flavorful than anything that comes in a tub or a can. The piping gel is optional, but adding it will stabilize the whipped cream and keep it from slumping or watering out for at least a full day—especially important if you plan to keep your cream-topped pie in the refrigerator for more than a few hours.

**MAKES ABOUT 2 CUPS**

INGREDIENT VOLUME / WEIGHT (STANDARD) / WEIGHT (METRIC)\*

Heavy cream, cold 1 cup / 8.2 ounces / 232 grams

Vanilla extract ½ teaspoon

Confectioners' sugar 2 tablespoons / 0.5 ounce / 14 grams

Piping gel, preferably Wilton (optional, *see headnote*) 2 tablespoons / 1.35 ounces / 38 grams

*\*Ingredients are provided in 3 forms of measurement: Volume / Weight (Standard) / Weight (Metric)*

1. If using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, whip the cream and vanilla in a medium bowl on medium-high speed until the cream forms soft peaks when the beaters are lifted from the bowl. (You can also whip the cream with just a whisk and some elbow grease if you're into that.)

2. Add the confectioners' sugar and piping gel, if using. Continue beating the mixture at medium-high speed until stiff peaks form, 1 to 3 minutes. Do not overbeat or the mixture will appear stiff and somewhat curdled. Use immediately or store in the refrigerator for up to 4 hours. If not stabilized with the piping gel, the cream might need to be re-whipped if stored for more than 2 hours.



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