

# GOURMET FISHING

Season III - Episode XIII



INFO-SHORTS



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Rum Pie  
Goombay Smash Pie



Host, Chef & Guide, David Murray





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## Grocery List

### Rum Pie

Graham Cracker Pie Crust

Egg Yolks

Envelope Gelatin

Cold Water

Sugar

Heavy Cream (36%)

Rum or Tropical Elixir



**Goombay Smash Pie**

# Rum or Goombay Smash Pie

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Serves 6

## Ingredients

- 1 Graham Cracker Pie Crust
- 3 Egg Yolks
- 1/2 Envelope Gelatin
- 1/4 cup Cold Water
- 1/2 cup Sugar
- 1 cup Heavy Cream (36%)
- 1/4 cup Rum or Tropical Elixir

Dissolve the gelatin in the cold water. Let stand for about 5 min.

Add the egg yolks to a mixing bowl and whisk with the sugar until thick and light in color. Heat the gelatin in the microwave until completely liquid. About 10 seconds. I would use 10 second burst and check between burst. While whisking the egg and sugar mix, slowly drizzle the warmed gelatin. Do not pour in all at once. If the gelatin is hot it may cook some of the egg mix.

In a separate mixing bowl, add the cream and whisk the cream to stiff peaks. Add the Rum or Tropical Elixir to the egg mix and lightly fold and combine. Next, add the whipped cream and carefully fold into the egg-rum mix.

Pour the pie mix into a graham cracker pie shell and place in the refrigerator for an hour or until the pie has set firm. Decorate with piping whipped cream, and chocolate shavings. Garnish with a mint leaf and serve.

# Rum Pie

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# Tropical Elixir

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Serves 6

## Ingredients

4 Parts Coconut Rum

2 Parts Spiced Rum

1 Part 151 Rum

1 Part Dark Rum

1 Part Light Rum

1 Part Pineapple Rum

1 Part Apricot Brandy

Our Tropical Elixir is a combination of rums and brandy. When you see the word “parts” in the ingredients, this refers to no special measurement. It can be a gallon, or a cup or a tablespoon or an ounce. It doesn’t really matter. That measurement is up to you. If you have an empty liter bottle, you can use a 1/4 cup, and when you are done with the combination, that quantity will just about fill the bottle.

In a container, add your rums and brandy together and mix well.

That’s it. Not too hard.

# Tropical Elixir



# Gourmet Fishing



We catch fish, and then, We cook our catch...



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