

**Executive Chef Eric Arborgast**  
**Sansei Seafood Restaurant & Sushi Bar, Kihei**

The subject of Roselani Haupia Ice Cream came up at the dinner table one night when our publicist, Bonnie Friedman, and the Public Relations Director of the Maui Visitors Bureau, Keli'i Brown, were entertaining a writer at our restaurant. An alert server overheard the conversation and it just so happened Roselani had recently given us a sample of their Haupia ice cream. After I'd tasted it, I had decided to try to create a dessert with it...and then voila! – the perfect table on which to try it out appeared. After lots of “ooh-s” and “ah-s” from Bonnie, Keli'i and their guest, I added it to our special desserts selection. The pie is as easy as it is delicious.

**Haupia Ice Cream Pie**

Makes 1-12” pie (serves 8 to 14 people)

**Ingredients:**

2 cups graham cracker crumbs  
1/4 cup macadamia nuts, chopped fine  
1/2 cup unsalted butter, melted  
1/2 gallon Roselani™ Haupia Ice Cream  
3 fresh mangoes, sliced  
1/2 cup mango jelly  
2 Tablespoons water

**Method for the crust:** Preheat oven to 350°. Combine the graham cracker crumbs, macadamia nuts and butter. Mix until well incorporated (Note: the mixture should be slightly moist.) Pat the mixture into the bottom of a 12” pie pan – it should be about 1/8” thick. Bake for seven minutes. Remove from heat and let cool.

**Method for the pie:** Put the ice cream into the refrigerator and temper for ten minutes. Lightly press the ice cream into the COOLED, baked crust. Smooth out the top with a spatula dipped in warm water. Place the pie in the freezer for 1/2 hour. When you remove the pie from the freezer, cover the top with mango slices. Combine the mango jelly and water and heat in the microwave for 45 seconds to make a “mango syrup.” Brush the top of the pie with the syrup. Let set in the freezer for at least two hours before serving.

To remove the pie from the pan you can either carefully dip the pan into hot water for about 30 seconds or carefully heat the outside of the pan with a kitchen propane torch. Use a hot knife to cut the pie into desired servings.

**General Baking Tip:** I always recommend that home bakers use unsalted butter in all recipes. You can always add a pinch of salt if needed.