



Chocolate Pie

PREPARATION TIME: 25 MINUTES

COOKING TIME: 30 MINUTES

SERVES: 4-6

CHOCOLATE CREAM

375 ml (1 1/2 cups) 35% cream

375 ml (1 1/2 cups) milk

9 egg yolks

60 mL (1/4 cup) sugar

1/2 packet (7g) of gelatin

180 g (6 oz.) Ocoa™ dark chocolate, 70% cocoa

110 g (4 oz.) Alunga™ milk chocolate, 41% cocoa

DIRECTIONS

1. In a saucepan, heat cream and milk.
2. In a bowl, combine egg yolks and sugar.
3. Pour warm cream over egg yolk mixture and mix together.
4. Transfer mixture back to the saucepan.
5. Return saucepan over heat, stirring cream constantly until it thickens and reaches 85°C (185°F).
6. Strain to obtain a smooth texture.
7. Add gelatin.
8. Place chocolate in a bowl.
9. Pour cream preparation over chocolate and let set for 2 minutes, then combine.
10. Chill in the fridge for 24 hours.

CRUST

925 mL (3 3/4 cups) all-purpose flour

500 mL (2 cups) icing sugar

4 mL (3/4 tsp.) salt

500 mL (2 cups) softened butter

DIRECTIONS

1. Sift flour, sugar, icing sugar, and salt.
2. In a large bowl, beat butter until creamy, then add flour mixture.
3. Mix until dough is formed.
4. Chill in the fridge for at least 2 hours.
5. Roll out dough to a thickness of 4 mm, then cut out a circle 16 cm in diameter.
6. Line a baking sheet with parchment paper or a silicone mat and place the circle of dough.
7. Bake in the oven at 160°C (325°F), until golden.
8. Let cool and transfer to a serving dish.



CHOCOLATE STREUSEL

- 125 mL (½ cup) butter
- 125 mL (½ cup) brown sugar
- 175 mL (¾ cup) all-purpose flour
- 45 mL (3 tbsp.) corn starch
- 60 mL (¼ cup) Extra Brute cocoa powder
- 30 mL (2 tbsp.) salt
- 1 mango, peeled and diced to garnish

DIRECTIONS

1. Combine butter and brown sugar.
2. In another bowl, sift all dry ingredients.
3. Add them to the butter and brown sugar mixture.
4. Mix until just combined.
5. Grate into small chunks using a grater.
6. Spread chunks evenly on a baking sheet lined with parchment paper.
7. Freeze at least 20 minutes before baking to harden.
8. Bake in the oven at 160°C (325°F) for 15 minutes, or until cooked.
9. Cool and set aside.

PUTTING IT ALL TOGETHER

1. Place cream in a pastry bag with a plain tip.
2. Squeeze little balls of chocolate cream onto the crust over a diameter of 14 cm.
3. Leave 2 cm of space all around.
4. Sprinkle pie with streusel chunks and diced mango.

CHEF'S SECRET

Prepare chocolate cream the day before so it's ready when you assemble the pie.



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