

Chocolate Pie *(Joy of Baking)*

Serves 8-12

Chocolate Filling:

- 150 g white sugar
- 2½ T cornstarch
- 25 g unsweetened cocoa powder
- ¼ tsp salt
- 400 ml milk, divided
- 80 ml heavy whipping cream
- 3 large egg yolks
- 90 g semisweet chocolate, finely chopped
- 1 tsp vanilla extract
- 14 g unsalted butter, room temperature (cut into small pieces)

Shortbread Crust:

- 130 g all-purpose flour
- ⅛ tsp salt
- 35 g powdered sugar
- 113 g cold unsalted butter, cut into small chunks

Topping:

- 240 ml heavy whipping cream
- 1-2 T granulated white sugar

Garnish:

- Grated or shaved chocolate



Chocolate Filling:

1. In a medium-sized heatproof bowl whisk together the **sugar, cornstarch, cocoa powder, and salt.**
2. Then whisk in **80 ml of the milk** to make a thick paste.
3. Add the **egg yolks** and whisk into the cocoa paste mixture. Set aside while you heat the milk and cream. Have ready a strainer placed over a bowl as you will need to strain the pudding after it is cooked.
4. Pour the remaining **320 ml milk** with the **cream** into a medium-sized heavy saucepan. Bring this mixture just to a boil (the milk will start to foam up) and then remove from heat.
5. Gradually pour the hot milk into the egg mixture, whisking constantly, until the mixture is smooth.
6. Transfer the pudding mixture to a clean, heavy bottomed medium sized saucepan and place over medium-low heat. Cook, stirring constantly, until the mixture thickens to the consistency of mayonnaise (**about 3 - 5 minutes**).
7. Remove from heat and pour through the strainer to remove any lumps that may have formed during cooking.

8. Add the **finely chopped chocolate**, **vanilla** extract, and **butter**, stirring gently with a rubber spatula until the mixture is smooth.
9. Cover with plastic wrap, to prevent a skin from forming, let cool, and then chill in the refrigerator until thick (**for at least four hours, or even overnight**).

Shortbread Crust:

1. Spray with a nonstick vegetable spray, a 23-cm pie or tart pan.
2. In your food processor, place the **flour**, **sugar**, and **salt** and process to combine.
3. Add the **cold butter** and pulse until the pastry starts to come together and form clumps.
4. Transfer the pastry to your pie or tart pan and, using your fingertips, evenly press the pastry onto the bottom and up the sides of the pan. Gently pierce the bottom of the crust with the tines of a fork. Cover and place the pastry crust **in the freezer for 15 minutes** to chill.
5. Preheat oven to **220°C**.
6. Place the tart pan on a larger baking sheet and bake the crust until golden brown, **about 13 - 15 minutes**. Remove from oven and place on a wire rack to cool completely. Then fill with the chilled chocolate filling.

Topping:

1. In a chilled large bowl, with the whisk attachment, beat the **whipping cream** and **sugar** until stiff peaks form.
2. Either pipe or spread the whipped cream on top of the filling.
3. Garnish with **grated chocolate**.
4. Refrigerate, if not serving immediately.