

## Dark Chocolate Pie with Cocoa Nib Praline

Serves 8

### Crust:

- 140 g unsalted butter, melted
- 50 g sugar
- 1 tsp coarse kosher salt
- 175 g all-purpose flour

### Cocoa nib praline:

- 100 g sugar
- 85 g light corn syrup
- 1 T brown sugar
- 15 g unsalted butter, room temperature
- 1 tsp coarse kosher salt
- 32 g cocoa nibs
- 32 g pecans, chopped

### Chocolate filling:

- 535 ml whole milk, divided
- 6 large egg yolks
- 132 g golden brown sugar
- 1 tsp vanilla extract
- 44 g unsweetened cocoa powder
- 4 tsp cornstarch
- 115 g bittersweet or semisweet chocolate, chopped
- 42 g unsalted butter
- 240 ml chilled whipping cream
- 3 T powdered sugar



### For crust:

1. Preheat oven to **180°C**. Butter 23-cm-diameter glass pie dish.
2. Mix melted **butter**, **sugar**, and **salt** in medium bowl.
3. Add **flour** and mix until well blended.
4. Press dough onto bottom and up sides of prepared dish; crimp edges decoratively. (*Spray pan with cooking spray first...will eliminate sticking later*)
5. Bake crust until golden brown and cooked through, **about 18 minutes**. Cool crust completely on rack. Maintain oven temperature.

### For cocoa nib praline:

1. Line rimmed baking sheet with parchment paper.
2. Whisk first 5 ingredients (**sugar**, **corn syrup**, **brown sugar**, **butter**, **salt**) in medium bowl to blend.
3. Stir in **cocoa nibs** and chopped **pecans**.
4. Drop mixture by tablespoonfuls onto prepared sheet, spacing 1 inch apart. Bake until mixture spreads and is deep golden brown, **about 18 minutes**

(mixture will flow together into 1 piece on baking sheet). Remove from oven; cool completely on sheet.

5. Break praline into irregular pieces or shards. (**Can be prepared 1 day ahead**. Store airtight in single layer at room temperature.)

**For chocolate filling:**

1. Bring **475 ml milk** to simmer in heavy medium saucepan; remove from heat.
2. Whisk **egg yolks, brown sugar, vanilla**, and remaining **60 ml milk** to blend in medium bowl.
3. Whisk in **cocoa powder** and **cornstarch** until smooth.
4. Gradually whisk in hot milk mixture. Return mixture to saucepan. Whisk constantly over medium heat until mixture thickens and boils. Remove from heat.
5. Add **chocolate** and **butter**; whisk until melted and smooth.
6. Pour filling into cooled pie crust. Refrigerate until filling is cold and set, **about 4 hours**. (**Can be prepared 1 day ahead**. Cover and keep chilled.)
7. Using electric mixer, beat **cream** and **powdered sugar** until soft peaks form. Cut pie into wedges. Serve with whipped cream and praline pieces.

*As a rich chocolate pudding dessert: Makes 5 regular servings or 4 small servings.*

**Best chocolate to use:**

- Lindt 85% (100 g)
- Regular chocolate chips (15 g)