Chocolate cream pie

TÆRTE FOR 10-12 PERSONS
PREPERATION 1 T. 30 MIN. / COOKING + 12 T. / TOTAL + 12 T.

INGREDIENTS

Biscuit base
150 g Marie biscuits (about 30 biscuits)
2 tbsp. cocoa
1 little pinch of salt
75 g butter, melted

Chocolate filling
100 g sugar
2 tbsp. corn starch
50 g cocoa
1 tsp. vanilla powder
1 pinch of salt
250 ml milk
250 ml cream
6 egg yolks
100 g dark chocolate, chopped or buttons
100 g milk chocolate, chopped or buttons
2 tbsp. butter

Extras
300 ml cream, whipped

A little extra chopped dark chocolate for decoration

APPROACH

Biscuit base

Heat the oven to 175 C convection.

Finely process the biscuits with cocoa and salt in a mini chopper/food processor. Add the melted butter and mix well. Spread the biscuit mixture in a pie mold 24 cm in diameter and press it firmly into the bottom and up the sides of the mold. Bake the biscuit bade for about 15 minutes in the center of the oven. Then let it cool.

Chocolate filling

In a small bowl, mix the sugar, corn starch, cocoa, vanilla powder and salt. Add the milk, cream and egg yolks to a saucepan and whisk lightly. Add the contents from the bowl to the pan and whisk well. Heat the mixture on a medium heat as you continue to whisk. It will take 6-8 minutes before the mixture begins to

https://frederikkewaerens.dk/en/chocolate-cream-pie/
thicken. Let it just come up to the boil and then take it off the heat. Then whisk the chocolate and butter in the hot mixture and stir it until melted. Allow it to cool slightly and then pour it onto the biscuit base. Refrigerate the pie for at least 8 hours, and preferably overnight.

Just before serving: Take the cake out of the fridge 10 minutes before serving and garnish with whipped cream and chopped chocolate. Serve the cake immediately. Enjoy!

Bedøm denne ret