

## Chocolate Cream Pie

(Recipe source *Gourmet*, February 2004)

### *Ingredients:*

#### FOR THE CRUST

1 1/3 cups chocolate wafer crumbs (from about 26 cookies such as Nabisco Famous Chocolate Wafers or Oreos with cream filling scraped off)  
5 tablespoons unsalted butter, melted  
1/4 cup sugar

#### FOR THE FILLING

2/3 cup sugar  
1/4 cup cornstarch  
1/2 teaspoon salt  
4 large egg yolks  
3 cups whole milk  
5 ounces fine-quality bittersweet chocolate (not unsweetened), melted  
2 ounces unsweetened chocolate, melted  
2 tablespoons unsalted butter, softened  
1 teaspoon vanilla

#### FOR THE TOPPING

3/4 cup chilled heavy cream  
1 tablespoon sugar

### *Directions:*

#### FOR THE CRUST

Preheat oven to 350 degrees. Mix together crumbs, butter and sugar and press on bottom and up side of a 9-inch pie plate. Bake until crisp, about 15 minutes, and cool on a rack.

#### FOR THE FILLING

In a 3-quart heavy saucepan over medium heat whisk together sugar, cornstarch, salt and yolks until combined well. Add milk in a slow stream, whisking and bring mixture to a boil over moderate heat. Reduce heat and simmer, whisking constantly, 1 minute (filling will be thick).

Pour filling through a fine-mesh sieve into a bowl, then whisk in chocolates, butter and vanilla. Cover surface of filling with a buttered round of wax paper and cool completely, about 2 hours. Spoon filling into crust and chill pie, loosely covered, at least six hours or overnight.

#### FOR THE TOPPING

Just before serving, beat cream and sugar in a bowl using an electric mixer until it just holds stiff peaks. Spoon on top of pie and serve with a dusting of cocoa powder or with fresh berries.

Yield: 8-10 servings

*\*Note: give yourself plenty of time to make this pie. You'll want to make it the day before Valentine's since you have to build in chilling time.*