

CHOCOLATE FUDGE PIE

Yields: 1 pie

INGREDIENTS FOR PIE

- 1 Oreo crust pre-baked shell *(recipe below)*
- 3 cups chocolate fudge *(recipe below)*
- 3 cups chocolate mousse *(recipe below)*
- 6 cups whipped cream *(recipe below)*

INGREDIENTS FOR OREO CRUST

- 4 Tbsp. melted butter
- 2 cups gluten-free Oreo cookie crumbles
- 2 Tbsp. sugar

INGREDIENTS FOR CHOCOLATE FUDGE

- $\frac{3}{4}$ cup semisweet chocolate morsels
- 1 cup butter
- 10 eggs
- 1 $\frac{1}{2}$ cups granulated sugar
- 1 tsp. vanilla
- $\frac{1}{8}$ tsp. salt

INGREDIENTS FOR CHOCOLATE MOUSSE

- 7 oz. heavy cream
- 7 oz. milk
- $\frac{1}{2}$ cup granulated sugar
- 1 egg yolk
- 1 Tbsp. cornstarch
- $\frac{3}{4}$ cup semisweet chocolate
- 3 Tbsp. butter
- 1 tsp. vanilla
- 2 sheets gelatin, soaked in cold water

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1/8 tsp. salt

2 egg whites

4 tsp. granulated sugar

INGREDIENTS FOR WHIPPED CREAM

3 1/2 cups heavy cream

6 Tbsp. granulated sugar

2 tsp. vanilla

METHOD FOR OREO CRUST

1. Preheat oven to 300°F.
2. In a bowl, mix cookie crumbles and sugar together and then incorporate the melted butter.
3. Add mixture to a pie plate and pat to shape the crust with your hands.
4. Heat in oven at 300°F for five minutes.
5. Cool to room temperature.

METHOD FOR CHOCOLATE FUDGE

1. Melt the semisweet chocolate and butter in a bain marie.
2. In a separate bowl, whisk eggs, sugar, vanilla and salt together.
3. Pour the melted chocolate into the egg mixture and stir until fully incorporated. (*Set aside*)

METHOD FOR CHOCOLATE MOUSSE

1. In a medium saucepan heat heavy cream, milk, vanilla, salt and 1/4 cup sugar.
2. In a separate bowl, mix 1/4 cup sugar, cornstarch and the egg yolk.
3. Temper the yolk mixture with the hot milk mixture, and then slowly pour the remaining hot milk mixture whisking constantly.
4. Add the butter, chocolate and gelatin, stir until fully incorporated. Allow to cool.
5. Meanwhile, with an electric mixer, whip the egg whites with the 4 tsp. of sugar until they form stiff peaks.

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6. Gently fold the egg whites into the chocolate mixture to incorporate but don't overmix so you don't deflate the mousse. (*Set aside*)

METHOD FOR WHIPPED CREAM

Using an electric mixer, whip the cream with the sugar and vanilla until stiff. (*Set aside*)

METHOD FOR PIE

1. Preheat oven to 300°F.
2. Pour the chocolate fudge mix into the pie shell.
3. Bake for 25-30 minutes at 300°F. To check if it's ready insert a toothpick in the center and if it comes out clean it is done. Let the pie cool.
4. Once cool, spoon the chocolate mousse evenly into the pie and let it set for one hour in the fridge.
5. When ready to serve, top the pie with the whipped cream and slice.

