French Silk Pie



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Recipe by: Laura Vitale

Serves 8 to 10

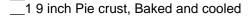
Prep Time: 30 minutes Cook Time: 10 minutes

Ingredients

| For the filling: |
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| 1 Cup of Heavy Cream |
| 8 oz of Bittersweet Chocolate |
| 4 Eggs |
| 1 cup of Granulated Sugar |
| 8 Tbsp of Unsalted Butter, softened at room |
| temperature |
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Additional Ingredients:

| 1 cup of Heavy Cream, whipped to semi stif |
|---|
| peaks (you wont need to do this until youre |
| ready to serve) |
| |



1) In a medium size bowl, whip the cream until it develops stiff peaks (but still pillowy) using a handheld electric whisk and then pop it in the fridge to stay cold.

2) Set up a double boiler by adding about 2 inches of water in the bottom of a saucepan and placing a heat proof bowl over top (make sure the bowl fits on the pot but that the bottom does not touch the water) add the eggs and sugar and using a handheld electric whisk, whisk on medium



speed for exactly 10 minutes, remove the bowl from the double boiler and set aside while you melt the chocolate.

- 3) In a small bowl, melt the chocolate either in the microwave or over the double boiler, once melted, set aside.
- 4) Add half of the chocolate and butter to the egg and sugar mixture, whisk with the electric whisk until incorporated then add the rest and whisk on medium speed for 6 minutes.
- 5) Fold in the whipped cream, pour the custard filling in your prepared pan, pop it in the fridge for a minimum of 6 hours or overnight.
- 6) When ready to serve, top with the freshly whipped cream and shave over some chocolate!