

# Maine Arts Camp

2012

**Recipe Name: Chocolate Cream Pie Filling**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time:**

**Servings: 12**

**Yield: 1 - 9 inch pie**

Quantity	Unit	Ingredient Name	Prep Notes
		Basic pie dough	1 crust blind baked
1 1/3	Cups	Semisweet chocolate chips	
1	tsp	Vanilla extract	
2/3	Cup	Granulated sugar	
3	TBSP	Cornstarch	
2	TBSP	Unsweetened cocoa powder	
1/8	tsp	Salt	
3	Large	Egg yolks	
1	Cup	Heavy cream	DIVIDED
2	Cups	milk	

**Procedure:**

**1** Place the chopped chocolate, butter, and vanilla extract in a 2-quart mixing bowl; set aside

**2** In a medium saucepan away from heat, whisk together the sugar, cornstarch, cocoa and salt. Whisk in 1/4 cup of cold heavy cream until the mixture is smooth, with no lumps. Repeat with another 1/4 cup of the cream. Whisk in the egg yolks

**3** Place the saucepan over medium heat, and gradually whisk in the remaining cream and milk.

**4** Bring to a boil, whisking constantly as the mixture thickens; boil for 1 minute

**5** Remove the pan from the heat and pour the mixture over the reserved chocolate and butter.

**6** Whisk until the chocolate is melted and the mixture is smooth.

**7** Pass the filling through a strainer into a bowl to remove any lumps

**8** Place plastic wrap or buttered parchment paper on the surface to prevent a skin from forming, and chill thoroughly.

- The filling needs to be strained while still quite warm. You can use the back of a ladle, a flexible spatula, or a wooden spoon to stir it through the strainer. Scrape the underside of the strainer once in a while with a clean spatula to help the process along.
- A shallow metal bowl with more surface area will chill the filling most quickly.
- The closer to serving time you assemble the pie, the crispier the crust will be.
- For best slicing, refrigerate the pie overnight before serving.