



# CHOCOLATE CHESS PIE



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Longer presentation times
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



easy

## INGREDIENTS FOR 1 PIE(S)

1 Pre-baked pie shell(s) Ø 22 cm

### FOR THE FILLING

235 g QimiQ Classic, unchilled

50 g Butter

30 g Cocoa powder

250 g Granulated sugar

20 g Cake flour

2 g Salt

3 g Vanilla extract

50 g Whole egg(s)

40 g Corn syrup

90 ml Milk

### FOR THE TOPPING

480 g QimiQ Whip Pastry Cream, chilled

225 g Granulated sugar

2 g Vanilla extract

30 ml Lemon juice

## METHOD

1. Pre-heat the oven to 160° C (conventional oven).
2. For the filling, cream the butter, cocoa powder, sugar, flour and salt together until fluffy.
3. Whisk QimiQ Classic smooth, add to the butter mixture and mix well. Slowly add the remaining ingredients, mix well and strain or blend the mixture.
4. Pour into the pie shell and bake for approx. 45 minutes.
5. For the topping, lightly whip the cold QimiQ Whip and sugar until the required volume has been achieved, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
6. Add the vanilla and lemon juice and whip for a further 30 seconds.
7. Decorate the cold baked pie with the whipped cream.