



CHOCOLATE CHESS PIE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Longer presentation times possible under proper refrigeration
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



easy

INGREDIENTS FOR 1 PIE(S)

1 Pre-baked pie shell(s) Ø 9 inches

FOR THE FILLING

235 g QimiQ Classic, room temperature

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, chilled

225 g Granulated sugar

2 g Vanilla extract

30 ml Lemon juice

METHOD

1. Pre-heat the oven to 325° F (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 burr mix 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.