

French (Chocolate) Silk Pie

From "Recipes on Parade: Desserts"



A mousse-like filling in a baked pastry shell

1 cup unsalted butter

1 cup sugar

3 ounces unsweetened chocolate

1 teaspoon vanilla

1/4 teaspoon salt

3 whole eggs

1 whole pie crust (9 inch), baked blind

1/2 cup heavy cream

2 tablespoons chocolate curls

Serving Ideas: Can also be served with fresh strawberries or raspberries.

Servings: 8

It's clear in the directions, but it's vital that the filling be beaten the amount of time specified - it's the whipping of it that makes it light and fluffy. Do not that this recipe uses raw eggs - buy eggs you trust at the supermarket - they've been chilled and kept chilled so there should be no worry about salmonella.

1. In the bowl of an electric mixer combine the butter and sugar; add chocolate and vanilla. Add the eggs - ONE AT A TIME - and mix at high speed for 5 MINUTES per egg.

2. Pour filling into baked and cooled pie shell and refrigerate at least 6 hours before serving.

3. Garnish with whipped cream and chocolate curls.

Per Serving (excluding unknown items): 644 Calories; 50g Fat (65.9% calories from fat); 6g Protein; 51g Carbohydrate; 3g Dietary Fiber; 162mg Cholesterol; 253mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 9 1/2 Fat; 2 1/2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>