



# Chocolate French Silk Pie

**Prep time: 40 min | Chill Time: 5 hours | Serves 8-10**

Beat two egg yolks in a medium bowl and set aside. In a medium saucepan combine 1 cup whipping cream, the chocolate pieces, butter and sugar.

Cook over low heat, stirring constantly, until the chocolate is melted (about 10 minutes). Remove from heat.

Gradually stir half the chocolate mixture into the egg yolks. Add the egg mixture back to the remaining chocolate in the pan and continue cooking over medium-low heat, stirring constantly, until the mixture starts to thicken (about 5 minutes or so).

Remove from heat. Stir in 3 tablespoons of whipping cream.

Place the saucepan in a bowl of ice water, stirring the mixture occasionally, until it begins to stiffen (about 20 - 30 minutes).

In the meantime, prepare your pastry shell. You can use homemade or store bought but it needs to be baked before you fill it.

When the chocolate is done chilling, transfer to a medium bowl and beat with a mixer on med-high speed for 2-3 min. or until light and fluffy.

Spread the filling in your pastry shell, cover and chill for 5 - 24 hours.

Before serving, top with whipped cream and chocolate shavings.

## INGREDIENTS

1 baked pastry shell

1 cup whipping cream

1 cup semi-sweet chocolate pieces  
(6 oz)

1/3 cup butter

1/3 cup sugar

2 eggs yolks, beaten

3 tablespoons whipping cream

1 cup whipped cream