



## *Deep Dish Chocolate Cream Pie*



by Shannon Vavich

I made this for my son the day before he left for the Marine Corps. This is the recipe he and I have been cooking together every Thanksgiving for most of his life. This is an advanced pie recipe. Caution must be used when making the custard, as it's hot, and can "pop" out of the pan. If your custard starts to "lava", take off the heat immediately, and stir vigorously. Watch the video, and if you feel this might be above your skill level, consider signing up for one of my pie courses when they are released.

### Ingredients:

1 batch of my pastry pie crust  
10 egg yolks  
1/2 cup sugar  
1/4 cup cornstarch  
1/4 teaspoon salt  
4 cups of whole milk  
3 cups of semi-sweet chocolate chips  
2 teaspoons vanilla extract  
2 tablespoons unsalted butter

### Whipped cream topping:

1 cup heavy whipping cream  
1/4 granulated sugar  
additional chocolate chips for garnish

Roll out and "blind bake" the pie shell at 350 F, for 25 minutes. See the method outlined in the video.

In a large sauce pan, whisk the egg yolks, sugar, cornstarch and salt. Set over a low heat and keep whisking. Add 1/2 of the milk and set heat to medium. Keep whisking until the mixture thickens (see video). Add the second half of the milk. Whisk until the mixture thickens again. When it starts to "lava" turn the heat down to low and whisk until you can leave indentations in the custard with your whisk or spoon. Add the chocolate chips and keep whisking on low heat for about 4 minutes. Add the vanilla and butter, stir to combine. Let the custard cool to a "touchable temp", then pour into the baked pie shell. Chill for at least 3-4 hours, or overnight. When you are ready to serve, whip 1 cup of cream until it starts to thicken, then add 1/4 cup sugar and whip until stiff.

Please watch the video for essential techniques. Again, if you feel this is above your skill level and you would like to learn how to make an authentic custard pie like this, please consider taking one of my courses.

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