

Title: Emeril's Chocolate Cream Pie

Chef: Ken

Ingredients

☐ 1 cup + 2 T. sugar

☐ 3/4 c. buttermilk

☐ Pinch of salt

☐ 4 egg yolks

☐ 3/4 t. vanilla extract

☐ 3/4 c. heavy cream + 1 3/4 c. heavy cream

☐ 3 1/2 T. cornstarch

☐ 4 oz semisweet chocolate, finely chopped

☐ 1 T. butter

☐ 3 T. confectioners' sugar

Steps

1. In a small saucepan, combine sugar, 3/4 c. heavy cream, buttermilk, cornstarch, and pinch of salt; whisk until smooth.
 2. Cook over medium-high heat, whisking often until mixture thickens (about 5 minutes).
 3. Continue cooking at a low boil for 5 minutes, whisking constantly.
 4. In a mixing bowl, beat egg yolks lightly.
 5. Pour 1/2 cup of the hot mixture into the yolks; whisk to combine.
 6. Return egg mixture to saucepan and cook 1–2 minutes until thick.
 7. Pour mixture back into bowl; whisk in chocolate, butter, and vanilla until smooth.
 8. Cover surface with plastic wrap and refrigerate until room temp (about 30 minutes).
 9. Whip 1 3/4 c. heavy cream with confectioners' sugar until stiff peaks form.
 10. Fold 1/4 of whipped cream into chocolate mixture; fill prepared crust; refrigerate 4+ hours.
 11. Serve topped with remaining whipped cream.
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Notes

- Prepared crust instructions (from page 2):
 - Graham crackers to yield 2 cups crumbs **or** Oreos (centers removed) to yield 1 1/2 cups crumbs
 - Add 1/4 c. sugar + 1 stick melted butter
 - Press into 9-inch pie pan; chill; press again with another pan; bake at 375°F for 15 minutes; cool completely before filling.