

**Title:** Emeril's Chocolate Cream Pie

**Chef:** Ken

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## Ingredients

<input type="checkbox"/> 1 cup + 2 T. sugar	<input type="checkbox"/> 3/4 c. heavy cream + 1 3/4 c. heavy cream
<input type="checkbox"/> 3/4 c. buttermilk	<input type="checkbox"/> 3 1/2 T. cornstarch
<input type="checkbox"/> Pinch of salt	<input type="checkbox"/> 4 oz semisweet chocolate, finely chopped
<input type="checkbox"/> 4 egg yolks	<input type="checkbox"/> 1 T. butter
<input type="checkbox"/> 3/4 t. vanilla extract	<input type="checkbox"/> 3 T. confectioners' sugar

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## 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.