

Earl Grey Chocolate Pie

Ingredients

For the Filling

- 2 cups + a few splashes of heavy cream
- 2 tbsp Earl Grey tea leaves
- 2 tbsp sugar
- 5 egg yolks
- 2 tbsp cornstarch
- 7 oz white chocolate

For the Ganache

- 1/4 cup + 2 tbsp heavy cream
- 3 1/2 oz bittersweet chocolate

Additional

- 1 pre-made pie crust



The Earl Grey Pie

Instructions

1. Have the pie crust ready.
2. Mix 2 cups of heavy cream with 2 tbsp loose Earl Grey tea in a small pot. Heat until simmering. Let it simmer for 5 minutes, avoiding boiling.
3. Move the cream to a heat-safe container and put it in the fridge.
4. Heat 1/4 cup + 2 tbsp heavy cream. Pour over 3 1/2 oz bittersweet chocolate. Stir until the chocolate melts. Heat more in the microwave if needed. Spread on the bottom of the pie crust.
5. Pour 1 cup of the tea-infused cream into a large bowl, straining out the tea leaves as you do. Put the remainder back in the fridge.
6. Prepare a double boiler with a large bowl. Add 1 cup of the tea-infused cream and 2 tbsp sugar. Start warming it over the boiler.
7. In a smaller bowl, whisk 5 egg yolks with 2 tbsp cornstarch.
8. Slowly add a few spoonfuls of the warm tea-infused cream to the egg mixture while whisking constantly to temper the eggs. This step is crucial to avoid curdling.
9. Gradually pour the tempered egg mixture back into the double boiler with the rest of the warm cream. Stir constantly while heating until the mixture thickens. Be patient and avoid overheating to prevent curdling.
10. Once the mixture has thickened, stir in 7 oz of white chocolate until completely melted and smooth. Move the mixture to the fridge to chill.
11. After 1 hour (or however long it takes for the mixture to cool completely), remove the mixture and the remainder of the tea-infused cream from the fridge. Ensure the mixture is cold.
12. Strain the remaining tea-infused cream, discarding any tea leaves. Measure to ensure it equals 1 cup; add more cream if necessary.
13. Whip the cream until peaks form. Carefully fold it into the chilled custard mixture until combined.
14. Pour the mixture into the prepared pie crust and chill until fully set.