



# BITTERSWEET CHOCOLATE PUDDING PIE WITH CRÈME FRAICHE

## Ingredients

### **For the Crust:**

- 1 cup chocolate wafer cookie crumbs (about half of one 9-ounce package; about 23 cookies, finely ground in processor)
- 2 tablespoons sugar
- 5 tablespoons unsalted butter, melted
- 2 ounces bittersweet chocolate (60% cacao), finely chopped

### **For the Filling:**

- 1/3 cup sugar
- 1/3 cup unsweetened cocoa powder
- 2 tablespoons cornstarch
- 1/8 teaspoon salt
- 1 3/4 cups whole milk, divided
- 1/4 cup heavy whipping cream
- 4 ounces bittersweet chocolate (60% cacao), finely chopped
- 1 tablespoon vanilla extract, divided

### **For the topping**

- 1 cup chilled crème fraîche\*
- 1 cup chilled heavy whipping cream
- 1/4 cup sugar
- 1 teaspoon vanilla extract
- Bittersweet chocolate shavings or curls (optional)

## Preparation

### **Crust:**

1. Preheat oven to 350°F with the rack positioned in the upper middle rack.
2. Pulse cookie crumbs and sugar in a food processor. Add melted butter. Mix until crumbs are evenly moistened. Press crumb mixture against the bottom and sides of a 9-inch glass pie dish. Bake until the moist evaporates, pressing the crust with the back of a fork to flatten puffs, about 12 minutes.
3. Sprinkle chopped chocolate over the bottom of the crust and leave until those soften, 1 to 2 minutes. Spread melted chocolate over the bottom and sides of the crust with a small rubber spatula. Chill crust in the refrigerator for 30 minutes to let the chocolate set.

### **Filling:**

4. Whisk together sugar, cocoa, cornstarch, and salt in a heavy medium saucepan. Slowly add 1/3 cup milk, whisking until it forms a smooth paste. Whisk remaining milk and 1/4 cup milk.
5. Heat saucepan over medium heat. Stir mixture with a heatproof spatula, scraping the sides and bottom of the pan as you go. Cook until pudding thickens and bubbles appear at the edges, about 5 minutes. Add chocolate and stir until smooth. Remove from heat and stir in vanilla.
6. Pour hot pudding mixture into the crust and spread evenly. Cook at room temperature for 1 hour. Cover with plastic wrap and chill overnight.

### **Topping:**

7. Beat crème fraiche, whipping cream, sugar and vanilla in a medium bowl until stiff peaks form. Mixture needs to be thick enough to spread. Don't overbeat to prevent curdling.
8. Spread topping nicely over the top for the pie. Swirl and gently tap the surface at random spots to create peaks.
9. Using electric mixer, beat crème fraîche, whipping cream, sugar, and vanilla in medium bowl just until stiff peaks form and mixture is thick enough to spread.
10. Sprinkle chocolate shavings on top of the pie for decoration. Cut into wedges and serve.

### **Notes**

This pie can be made 2 days ahead before consumption consuming, as long as you keep it refrigerated.

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*This recipe was adapted from a January 2008 Bon Appetit magazine recipe. It was featured on [Gourmeted.com](http://gourmeted.com) in March 11, 2008:*

*<http://gourmeted.com/2008/03/11/bittersweet-choc-pudding-pie-2/>*

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