

No-Bake French Silk Pie

YIELD: ONE 9" PIE

Airier and less intense than chocolate cream pie, French silk pie achieves the perfect balance of rich and light. A tart pan gives it a slimmer, more elegant profile.

INGREDIENTS

CRUST

2 cups (227g) chocolate sandwich cookie crumbs
pinch of salt
3 tablespoons (43g) unsalted butter, melted

FILLING

3 large eggs, at room temperature
 $\frac{3}{4}$ cup (149g) granulated sugar
 $\frac{1}{2}$ cup (85g) Guittard Bittersweet Onyx Wafers
1 $\frac{1}{2}$ teaspoons King Arthur Pure Vanilla Extract
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon Espresso Powder
 $\frac{3}{4}$ cup (170g) heavy cream, cold
6 tablespoons (85g) unsalted butter, softened
3 tablespoons (43g) cream cheese, softened

TOPPING

3 tablespoons (43g) cream cheese, softened
1 cup (227g) heavy cream, cold
2 tablespoons (14g) confectioners' sugar
1 teaspoon Instant ClearJel
pinch of salt
chocolate bar, for shaving; optional

INSTRUCTIONS

- For the crust:** Stir together crust ingredients until the mixture resembles wet sand. Press evenly into the bottom and sides of a fluted 9" tart pan. Freeze for at least 1 hour.
- For the filling:** In a large bowl, whisk eggs and sugar until combined. Set bowl over a double boiler and cook, whisking constantly, until mixture reaches 160°F, 2-3 minutes. Remove from heat, add chocolate, vanilla, salt, and espresso powder; whisk until chocolate is melted. Let cool to room temperature, at least 30 minutes.
- Meanwhile, whip cream to soft peaks. Transfer to a separate small bowl, cover, and refrigerate.
- Rinse mixing bowl, then beat butter and cream cheese until light and fluffy, 3-4 minutes. Add cooled chocolate mixture and beat, scraping down the bowl occasionally, until light in color and fully incorporated, 2-3 minutes.
- Whisk in about $\frac{1}{3}$ of the chilled whipped cream. Add remaining whipped cream and fold gently until no white streaks remain.
- Transfer filling to frozen tart crust, spread into an even layer, cover, and chill until set, about 2 hours.
- For the topping:** When ready to serve, beat cream cheese until completely smooth. Add cream and use whisk attachment to beat until bubbles form all over the surface, about 30 seconds. Sift together confectioners' sugar, Instant ClearJel, and salt. With the mixer on medium, gradually sift in the sugar mixture, then beat to soft peaks.
- Spread topping over the center of the chilled tart. Shave chocolate bar over top to make curls. Refrigerate until ready to serve.



FLUTED TART PAN

9" pan with removable bottom.
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