

MUD PIE

INGREDIENTS

Pie crust

200g flour
25g cocoa powder
50g sugar
125g butter
1 espresso
500g dried peas (for blind-baking)

Decoration

100g dark chocolate
400g cream
1 pack of whipping cream stiffener

Pie filling

150g butter
300g brown sugar
1 pack of vanillin sugar
4 eggs
300g cream
2 tsp sugar syrup
150g dark chocolate
40g cocoa powder

INSTRUCTIONS

For the crust:

In a bowl, mix the flour, cocoa and sugar. Now knead in the softened butter and espresso. Form the dough into a ball and place in the refrigerator for 30 minutes, wrapped in cling film.

Preheat the oven to 190°C.

Grease a springform or quiche pan (28 cm in diameter) well. Roll out the dough on a floured work surface and place it in the mold. The edge should be about 3 cm high. Cut off any excess dough with a knife. Poke a few holes in the bottom with a fork.

Now blind bake the dough: cut out a circle of baking paper and place it on the dough. Sprinkle the dried peas on it so that the dough does not rise during baking and keeps its shape.

Bake the dough in the oven for about 25 minutes. Afterwards, remove the baking paper with the peas.

For the filling:

Mix the softened butter with the brown sugar and vanillin sugar. Add one egg at a time and whisk. Stir in the cream and sugar syrup.

Melt the chocolate in a water bath or in the microwave and pour it into the butter mixture while stirring. Finally, also add in the sifted cocoa.

Pour the filling onto the pre-baked crust and bake at 160°C for another 45 minutes.

For the decoration:

For the chocolate shavings, melt 100g of dark chocolate and spread thinly in a large baking dish. Now let the chocolate harden again. To do this, you can put the baking dish briefly in the refrigerator, but not too long. If the chocolate is too hard, the shavings will break when scraped.

Use a scraper to form the shavings from the chocolate.

The pie should be completely cooled before the whipped cream is added on top. If the Mississippi Mud Pie is not served directly, it is recommended to use a little cream stiffener, as the cream will keep its shape longer.

Whip the cream with the cream stiffener and spread it on the pie. Decorate with chocolate shavings.

