

Chocolate Walnut Pie

Ingredients:

The dough:

1 and 1/4 cup unbleached white flour
8 Tbs. Butter (cut in small cubes)
1/2 cup sugar
1 egg yolk
1 TBs. creme fraiche
A pinch of salt

Filling:

3.5 ounces of bittersweet chocolate
2 eggs (separated)
1/4 plus 2 Tbs. sugar
1/2 cup chopped walnuts
1 Tbs. flour
1 tbs. orange zest

Topping:

1 egg white
1/2 cup powdered sugar (sifted)
1/2 cup finely chopped walnuts

Directions:

The dough:

Preheat oven to 375° Fahrenheit
Butter a 10 inch pie pan

Process flour, sugar, salt, and butter in food processor until the butter is reduced to small pea sized pieces. Add creme fraiche and egg yolk and pulse until incorporated. Put dough on cool surface and flatten with the heel of your hand. Form into a ball. The dough will be crumbly. Wrap in Saran wrap and rest in the refrigerator for 30 minutes. Roll out dough between two pieces of Saran wrap and put in greased pie pan. Bake for 5 minutes.

The Filling:

Melt the chocolate in double boiler, cool slightly. Beat the egg yolks with sugar until fluffy white, stir into the chocolate. Add walnuts, orange zest and flour. In a clean bowl beat the egg whites until stiff. Gently fold the egg whites into the chocolate. Pour filling

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into pie shell. Bake for 20 minutes. Remove from oven, reduce temperature to 250°. Add topping to pie and continue to bake for about 10 minutes.

Topping:

Beat egg white until stiff, beat in powdered sugar. Add walnuts and gently put on top of the pie.

Guten Appetit