

## DOUBLE CHOCOLATE GANACHE PIE

### INGREDIENTS

for the pie crust

1/2 cup of unsalted butter  
1/3 cup of sugar  
1/3 cup of cocoa powder  
1 1/3 cup of all-purpose flour  
1 large egg  
a pinch of salt

for the filling

1 1/4 cups heavy cream  
2 teaspoons granulated sugar  
pinch of salt  
1/2 cup softened butter  
16 oz dark chocolate, chopped  
1/2 cup milk  
1/2 cup confectioners sugar  
2 tablespoons milk

### DIRECTIONS

In a large mixing bowl, sift flour, cocoa powder, salt, and sugar. Stir the flour mixture so that the cocoa powder is mixed well with the flour. Work the cold butter into the flour mixture, until the mixture looks like coarse sand. Add in the cold water and beaten egg to the mixture and combine well. Knead once or twice, but do not overwork the dough. Flatten into a disk. Wrap in plastic and chill 2 hours.

Preheat the oven to 350F. Prepare a 9-inch tart pan with cooking spray. Roll out pie crust to approximately 1/4 inch thickness. Line tart pan and fold edges under, forming high-standing rim above the pan; crimp. Place parchment paper over the tart dough and place pie weights on the parchment. Bake for 12-15 minutes, then remove pie weights and parchment, return to the oven for 3-5 minutes more. Let cool completely.

Place cream, sugar and salt in a pan and bring to the boil. As soon as the mixture has boiled, remove from the heat and add the butter and chocolate. Stir until it has completely melted. Allow the mixture to cool slightly and stir in the milk until smooth and shiny. Pour the mixture into the pie crust and place in the refrigerator for 15 minutes.

During this time, mix together the confectioners sugar and milk. Using a piping bag with a very small tip, place dots on the chocolate glaze. Drag a toothpick through each dot to create small hearts. Return to the refrigerator to set for at least 2 hours.

Note that this is a super-rich pie so cut small slices when serving.