

chocolate cream pie

<https://www.agoramores.com/food/recipes/pies/chocolate-cream-pie>

Tags: food · recipes · pie-recipes

Related

pie-recipes

- [pies](#)
- [shoofly pie](#)
- [pate sucree](#)
- [blueberry pie](#)
- [chess pie](#)
- [fruit galette](#)

recipes

- [stroopwafels](#)
- [cakes](#)
- [anzac biscuits](#)
- [apple pie](#)
- [cherry pie](#)
- [custard pie](#)

food

- [Central Ohio U Pick Farms](#)
- [Columbus Farmers Market Seasons](#)
- [Re hydrated textured soy protein](#)
- [Cream sauces, milk solids](#)
- [Sugar](#)
- [Lemon juice](#)

Chocolate Cream Pie

Chocolate pastry cream in a blind-baked shell — often a chocolate cookie crust — under whipped cream. The third member of the diner cream-pie family, and the one where ingredient quality shows most, because there is nothing else in it.

What makes it work

- **Both cocoa and bar chocolate.** Cocoa powder for depth of colour and flavour, melted dark chocolate

for body and gloss. Either alone is thinner than the combination. See [Chocolates](#) and [Cocoa and cocoa mixes](#).

- **Less cornstarch than a plain cream pie.** Chocolate solids thicken on their own as they cool; use 40 g rather than 50 or the filling turns to paste.
- **Boil two full minutes** — see [banana cream pie](#) for why.
- **Salt, and more than feels right.** 5 g. Chocolate without salt reads flat.
- **A spoonful of espresso powder** amplifies chocolate without tasting of coffee; see [coffee](#).

Ingredients

One 23 cm pie. Serves 10.

- 1 blind-baked shell, or a chocolate crumb crust — [all-butter pie crust](#)

Filling:

- 600 ml whole [milk](#)
- 150 g granulated sugar
- 40 g [cornstarch](#)
- 40 g cocoa powder
- 6 egg yolks
- 5 g fine salt
- 200 g dark chocolate, 60–70%, chopped
- 40 g unsalted butter
- 2 tsp vanilla — see [Pure vanilla extract](#)
- 1 tsp instant espresso powder, optional

Topping: 400 ml double cream · 40 g powdered sugar · chocolate shavings

Method

Blind bake and cool the shell.

Warm the milk. Whisk the sugar, cornstarch, cocoa, salt and yolks to a smooth paste, pour in the hot milk slowly while whisking, and return everything to the pan.

Cook over medium heat, whisking constantly, until it thickens and bubbles, then **boil two full minutes**.

Off the heat, add the chopped chocolate, butter, vanilla and espresso powder and whisk until completely smooth. Strain into the shell.

Press cling film onto the surface and chill at least four hours.

Whip the cream to soft peaks, spread over, and finish with shavings.

Notes

- **A chocolate crumb crust** — 250 g crushed chocolate biscuits and 100 g melted butter, baked 10 minutes — is the diner standard and takes ten minutes.
- **French silk pie** is the uncooked, butter-based cousin; see [french silk pie](#).

- **Keeps four days refrigerated** — the longest-keeping of the cream pies.

Elsewhere on the site

Method and theory: [Pie and tart recipes](#) · [pies and tarts](#) · [Chocolates](#)

Nearby: [french silk pie](#) · [banana cream pie](#) · [chocolate ganache tart](#)