

French Silk Chocolate Pie

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1	cup	heavy cream - chilled
3	large	eggs
3/4	cup	sugar
2	tablespoons	water
8	ounces	bittersweet chocolate - melted and cooled
1	tablespoon	vanilla extract
8	tablespoons	unsalted butter - 1/2" cubes and softened
1		9 inch pie crust - baked and cooled

With electric mixer on med-high speed, whip cream to stiff peaks, 2 to 3 minutes. Transfer to small bowl and refrigerate.

Combine eggs, sugar, and water in a large heatproof bowl set over medium saucepan filled with 1/2" barely simmering water. With electric mixer on medium speed, beat until egg mixture is thickened and registers 160 degrees, 7 to 10 minutes. Remove from heat and continue to beat egg mixture until fluffy and cooled to room temperature, about 8 minutes.

Add chocolate and vanilla to cool egg mixture and beat until incorporated. Beat in butter, a few pieces at a time, until well combined. Using spatula, fold in whipped cream until no streaks of white remain. Scrape into pie shell and refrigerate until set, 3-24 hours.