



RECIPE OF THE MONTH FEBRUARY 2018



SINFULLY CHOCOLATE PIE

Valentine's Day is right around the corner, and sometimes the most thoughtful gifts are the ones that you make yourself. And of course, that calls for chocolate. We promise this sinfully chocolate pie will melt your Valentine's heart!

Crust:

¾ cup unsalted butter, softened

1 tsp cinnamon

3 cups chocolate wafer crumbs

Combine butter, cinnamon and crumbs and press into buttered 10" pie plate. Bake at 350 for 3 minutes. Cool.

Filling:

12 squares semisweet chocolate

7 eggs

5-7 T light rum

1/8 tsp salt

1 ½ cups heavy cream

Melt chocolate over low heat, stirring constantly. Cool. Beat 2 whole eggs and 5 egg yolks in large bowl until thick. Stir in cooled chocolate, rum and salt.

Beat 5 egg whites until soft peaks form, and then fold chocolate mixture into egg whites. Whip 1 cup cream until stiff. Fold into chocolate mixture and spoon into cooled crust. Chill until set (about 3 hours).

Whip remaining half cup cream until stiff and spoon on pie. Garnish with chocolate curls.