

# French Silk Pie

Yield: 1 pie

Prep Time: 0:30:00

1. Pour the heavy cream into a large mixing bowl and whip on medium-low speed until foamy, about 1 minute. Increase the speed to medium-high and continue to whip until stiff peaks form, 2 to 4 minutes. Transfer the whipped cream to a small bowl and refrigerate until needed.

1 cup Heavy Cream

2. Place the chocolate in a microwave-safe bowl and microwave on 50% power in 30-second increments, stirring after each, until completely melted and smooth. Set aside.

8 oz Bittersweet Chocolate

3. In a large, heatproof bowl, whisk together the eggs, sugar and water. Beat the mixture on medium speed until pale yellow and thick, about 5 minutes.

3 each Eggs

3/4 cup Ultrafine Baker's Sugar

2 tbsp Water

4. Set the bowl over a medium saucepan filled ½-inch of barely simmering water over low heat, and warm the mixture, stirring occasionally, until it reaches 160 degrees F on an instant-read thermometer. Remove the bowl from the heat and beat the mixture on medium speed until it is light and fluffy and cooled to room temperature, about 8 minutes.

5. Add the melted chocolate and vanilla extract to the cooled egg mixture and beat until incorporated.

1 tbsp Vanilla Extract

6. Beat in the butter, a few pieces at a time, until well combined.

8 tbsp Unsalted Butter

7. Using a rubber spatula, fold in the whipped cream until no white streaks remain.

8. Scrape the filling into the pie crust and refrigerate until set, at least 3 hours or up to 24 hours.

1 each Pie Crust