

CHOCOPOMSTACHIO PIE



DARK CHOCOLATE COOKIE CRUST

Makes 2 Crusts

Ingredients

- 10.5 tbsp unsalted butter
- 15.75 oz granulated sugar
- 12.75 oz all purpose flour, sifted
- 4.5 oz dark chocolate cocoa powder, sifted
- 1 tsp salt
- 4.5 oz butter, melted and cooled

Method

Preheat the oven to 350°. Line a baking sheet with parchment paper and set aside. In the bowl of a mixer fitted with a paddle attachment, cream butter and sugar for 4 to 5 minutes on medium to high speed, scraping down the sides of the bowl as needed.

Turn off the mixer and add flour, cocoa powder and salt. Turn the mixer on low and mix until homogeneous, taking care to scrape down the sides and bottom of the mixer. The mixture will feel very dry and crumbly.

Pour the mixture onto the prepared pan and spread it out so it's approximately 1/2 inch thick. Bake for 10 minutes, rotating halfway. Remove the pan from the oven and stir the crumble around, moving the outer edges into the center to prevent burning. Bake for an additional 10 minutes. Cool completely in the pan.

When cooled, divide into two equal portions and put in plastic bags.

In the bowl of a food processor, pulse to pulverize the cookie chunks until they are a small, uniform crumbs, about 20 seconds. Transfer the crumbs to a bowl and stir in the melted butter. The crumbs will feel slightly wet. Using your fingers, press the crumbs into the bottom and sides of the pie plate, forming a uniform crust.

Freeze or refrigerate the crust for 30 minutes. Bake @ 350° for 15 - 20 mins total, checking and turning every five minutes until crust is set.

PISTACHIO LAYER

Ingredients

- 5 oz salted roasted shelled pistachios
- 3.5 oz sugar
- 2 tsp olive oil

Method

In a food processor, combine pistachios, sugar, and olive oil. Process until the pistachios are blended into a paste and forms one big ball in the food processor, about 2 to 3 minutes.

Once the tart shell is done baking, spread the paste out over the bottom of the tart. This will not spread completely smooth, but just do the best you can.

CHOCOLATE FILLING

Ingredients

- 16 oz. quality dark chocolate
- 10 oz. heavy cream
- 1 tsp. sea salt
- 2 eggs, lightly beaten

Method

Add chocolate discs to a large bowl.

Place the chocolate into a medium bowl. Heat the cream in a small sauce pan over medium heat. Bring *just* to a low boil. When the cream has come to a boil, pour over the chopped chocolate, and whisk until smooth.

Lightly **whisk** the eggs and add to the chocolate mixture. Add sea salt and **whisk** until combined.

Pour the chocolate mixture into the crust.

Bake at 325° for 35-40 minute or until the edges of the ganache are set. (The center will still be a little jiggly.)

TOP OF PIE

- Rocky Farms Pomegranate Jelly
- Fresh pomegranate seeds
- Raw pistachios

Decorate with Italian Meringue Buttercream Frosting (Pomegranate + Pistachio flavored)

Ingredients Pomegranate Glaze

- In a small saucepan, combine the sugar and pomegranate juice. Cook over medium high heat stirring constantly. Bring to a boil and cook for 2 minutes. Remove the juice from the heat and pour in a jar. Store refrigerated until serving.
- Allow the tart to cool to room temperature. Serve at room temperature or refrigerate until ready to serve at a later time. Serve topped with the pomegranate seeds and glaze.
- OPTIONAL: Garnish with flaky sea salt

PINE NUT LACE COOKIES

INGREDIENTS

- 1/2 c pine nuts, coarsely ground (67.5 grams)
- 4 tbsp. unsalted butter (2 oz)
- 1/4 c sugar (1.75 oz)
- 3 tbsp. honey
- 1/4 c all-purpose flour (30 grams)

INSTRUCTIONS

1. Preheat the oven to 375°F. Line a baking sheet with parchment paper.
2. In a small pan, melt the butter, sugar, honey and almonds over medium heat. Let it come to a boil, and let boil for a minute.
3. Remove from heat and stir in the flour.
4. For large cookies, drop a tablespoon of batter per cookie, and space it at least 3 inches apart. They really spread while baking. For small, wafer thin cookies, drop a teaspoon of batter per cookie, spaced 2 inches apart.
5. Bake at 375°F for 8-9 minutes for large cookies, 4-6 minutes for the small ones. Bake only one tray at a time, in the middle rack of the oven, turning the tray around halfway through baking.
6. Remove from oven and let cool in the pan. They will be very soft when they come out, and get hard and crisp once cooled.
7. Repeat until all the batter is finished.
8. Transfer to an airtight container. They keep well for about a week.