



Chocolate Pie

20'

Hands on

20'

Cook Time

10-12

Portion(s)

1

Difficulty



Ingredients

- 2 sheets of puff pastry (1 package)
- 200 g milk chocolate couverture
- 125 g powdered almonds
- 125 g granulated sugar
- 125 g butter in room temperature
- 2 eggs
- 1 egg yolk
- pinch of cinnamon powder

Διατροφικός πίνακας

Nutrition information per 100 gr.

445 Calories (kcal)	30.0 Total Fat (g)	15.5 Saturated Fat (g)	35.7 Total Carbs (g)
22%	43%	78%	14%
16.3 Sugars (g)	7.3 Protein (g)	1.7 Fibre (g)	0.29 Sodium (g)
18%	15%	7%	5%

Method

- Preheat oven to 220* C (420*F) Fan.
- Finely chop the chocolate and melt it in a bain marie, without adding any water.
- Whisk together the sugar and butter in a bowl, until the mixture becomes smooth and frothy.
- Add the powdered almonds, melted chocolate, the 2 eggs and cinnamon. Take care to add the eggs one at a time and waiting for each one to be completely incorporated before adding the next one.
- Unfold the puff pastry in the baking pan that has been lined with parchment paper. Hold onto the cellophane, firmly with one hand, and pull the pastry with the other.
- Fill the center with the chocolate mixture, leaving a 2 cm. border all around.
- Cover with the second sheet of pastry and press down with your fingers all around the edges, for the pastry to stick together. Seal the edges with a fork.
- Using a pastry brush, brush the surface of the pastry with the egg yolk. This will give it an extra golden color. Then, pierce little holes with the tip of a knife over the top, so that it doesn't rise while baking.
- Bake the pie for about 17 minutes. It should turn a lovely golden brown on both sides.