



# Chocolate milk pie

**1 hour**

Hands on

**Family**

Portion(s)

**1**

Difficulty



## Method

- Preheat oven to 180\* C (350\* F) Fan.
- Heat the milk in a [pot](#) over low heat. As soon as you see the first bubbles appear, it is ready.
- Remove from heat, stir well and set aside.
- In a bowl, combine the semolina, cornstarch, eggs, salt, vanilla and lemon zest until you create a paste.
- Add 1 cup of the hot milk to heat up the mixture and then add it to the pot and stir well.
- Place pot back on heat. Whisk continuously and patiently until the cream thickens.
- It is very important that the heat is on low because the cream can burn very easily.
- When the cream has thickened, remove from heat and add the chilled butter and chocolate.
- Gently stir until incorporated. Add the honey and stir until completely combined.
- Grease a 27 cm round ovenproof baking dish with butter and sprinkle with semolina.
- Add the cream to the baking dish.

### For the coating

- Combine all of the ingredients in a bowl and spread mixture over the whole surface of the cream.
- Bake for 40-45 minutes.
- When ready, remove from oven and let it cool completely on a wire rack.
- Cut in to pieces and serve with icing sugar and ground cinnamon.
- If you want a crunchier milk pie you can use a [baking pan](#) instead of a baking dish but you need to grease it with butter very well and sprinkle with fine semolina.
- If you want to double the recipe, use a baking dish or pan that is 35-40 cm in diameter.

## Ingredients

- 750 ml milk, chocolate
- 60 g semolina, + extra for pan
- 20 g corn starch
- 2 eggs
- 1 pinch salt
- 1 teaspoon(s) [vanilla extract](#)
- lemon zest, of 1 lemon
- 60 g butter, chilled and cut in to cubes
- 170 g chocolate couverture 65%
- 100 g honey

### For the coating

- 1 egg
- 2 tablespoon(s) granulated sugar
- 2 tablespoon(s) water

### For serving

- icing sugar
- cinnamon

## Διατροφικός πίνακας

### Nutrition information per portion

251 Calories (kcal)	13.9 Total Fat (g)	8.1 Saturated Fat (g)	24.6 Total Carbs (g)
13%	20%	40%	9%
17.8 Sugars (g)	5.9 Protein (g)	1.8 Fibre (g)	0.19 Sodium (g)
20%	12%	7%	3%