



Chocolate-glazed chocolate pie

30'
Hands on

3 hours'
Hands off

30'
Cook Time

10-12
Portion(s)

2
Difficulty



Method

For the syrup

- In a [saucepan](#), add the water, sugar, coffee, cocoa powder, cognac, and then whisk.
- Place it over medium heat until it comes to a boil.
- Remove from the heat and set aside to cool.

For the chocolate pie

- Preheat the oven to 170° C (338° F) set to fan.
- In a mixer's bowl add the eggs, sugar, and vanilla, and beat with the whisk attachment at high speed, for 2-3 minutes, so that the mixture becomes fluffy.
- Then, add the sunflower oil very slowly, the water, and remove from the mixer.
- In a bowl add the cocoa, flour, baking powder, salt, and sieve them inside the mixer's bowl with the rest of the ingredients. Lightly mix with a spatula.
- Grease a [32x25 cm baking pan](#) with butter or oil and put the whole mixture inside.
- Smooth the surface and bake for 30 minutes.
- Remove from the oven and while it is still hot, pour the cold syrup.
- Wait for it to cool down and absorb the whole syrup.

For the ganache

- Place a [pot](#) over medium heat.
- Add the milk, sugar, and flour, stirring constantly until the sugar melts and comes to a boil.
- Remove from the heat, add the couverture and stir until it melts.
- Lastly, add the chocolate praline and whisk, so that all ingredients are homogenized.
- Spread it over the chocolate pie, and then put it in the refrigerator to cool.
- Cut into slices and serve with the white chocolate couverture and mint leaves.

Ingredients

For the syrup

- 400 g water, or milk
- 400 g granulated sugar
- 1 tablespoon(s) coffee, instant
- 30 g cocoa powder
- 1 tablespoon(s) brandy

For the chocolate pie

- 3 eggs, medium
- 100 g granulated sugar
- 1 teaspoon(s) [vanilla extract](#)
- 90 g sunflower oil
- 90 g water, or milk
- 40 g cocoa powder
- 130 g all-purpose flour
- 20 g baking powder
- 1 pinch salt

For the ganache

- 300 g milk
- 100 g granulated sugar
- 30 g all-purpose flour
- 100 g chocolate couverture
- 150 g [hazelnut chocolate spread](#)

To serve

- 180 g white chocolate couverture
- mint leaves

Διατροφικός πίνακας

Nutrition information per portion

495 Calories (kcal)	19.0 Total Fat (g)	5.6 Saturated Fat (g)	72.0 Total Carbs (g)
25%	27%	28%	28%
59.0 Sugars (g)	5.9 Protein (g)	3.9 Fibre (g)	0.64 Sodium (g)
66%	12%	16%	11%