

CHOCOLATE PIE WITH COFFEE SAUCE

The 1950s were the boom years, when sumptuous recipes were once again within everyone's means. To celebrate this new prosperity, rich ingredients were used once again, including butter, sugar and of course lots of chocolate, like in this delicious coffee pie.



INGREDIENTS:

350 g flour
200 g butter
170 g sugar
1 tsp lemon zest
1 egg yolk
1 pinch of salt
100 Emilia dark chocolate
100 white flour
100 butter
130 sugar
1 lt milk
1.5 dl coffee
1 dl cream
75 g sugar
1 tsp starch
some whipped cream for decoration



Difficulty
DICCICULT



Preparation
90 min



Portions
8

- For the crust: mix together the sugar, egg yolk, softened butter, lemon zest and salt. Add the flour a little at a time and mix together well, then make a ball with the mixture, cover with a napkin and let rest in the refrigerator for 30 minutes.

TIP

Before serving, decorate with lots of whipped cream and a spoonful of coffee sauce.

- For the cream: in a saucepan, heat the milk and add the chocolate in small pieces. Melt by mixing with a whisk, remove from heat and set aside. In another saucepan, melt the butter,



sugar, flour, 2 tablespoons of milk and the cocoa. Mix well, then add the rest of the milk little by little. Cook over a high heat until it reaches a boil. Cook for one minute, then turn off heat and let cool. Grease a 25cm diameter pie tin. On a flat surface, roll out a disk of dough with a diameter of approximately 28cm. Line the pan with the dough, then fold the excess dough down inside and pinch the edge. Pour in the cream and bake at 180° for 30 minutes.

- 3 While it's baking, prepare the coffee sauce: melt the starch in the cream and bring to a boil. Add the coffee and sugar and let it thicken for a few minutes, mixing with a whisk. Remove the pie from the oven and let cool.