



CHOCOLATE PIE



RECIPE AND INGREDIENTS

SHORTBREAD BASE (for 1 mold, 16 cm in diameter, 4 cm high)

Total weight: 185 g	100%
115 g of Maria biscuits	62%
70 g of butter	38%

Grease the mold with a thin layer of vegetable oil and place a strip of baking paper inside.

Crush the cookies into crumbs using the food processor. Add the melted butter and stir. Place the resulting mixture into the mold and form the bottom and sides, pressing well. Put it in the freezer until frozen.

CHOCOLATE DOUGH (for 1 mold, 16 cm in diameter, 4 cm high)

Total weight: 486,5 g	100%
133 g of 70% dark chocolate	27,4%
133 g of butter	27,4%
75 g of sugar	15,3%
105 g of eggs	21,9%
1,5 g of salt	0,3%
37 g of flour	7,7%
cocoa powder and dark chocolate for decoration	

In the mixer bowl, whisk the eggs with sugar and salt to a fluffy foam. Melt the chocolate with butter to 45-50C. Add to the beaten eggs and mix gently. At the end, add the sifted flour and mix until combined. Pour the dough into the sand base. Bake at 170C for about 20-25 minutes.

The finished pie will have a crust on the surface, and a slightly moist center. Grate the dark chocolate using a fine grater over the surface of the hot pie and put it in the oven for 1 minute, so that the chocolate melts. Cool at room temperature. Remove the mold from the cooled cake and decorate with cocoa powder. Serve the pie warm.