

Gill's Gourmet Gallery

Chocolate pie

Ingredients:

Pastry:

1 and a 1/4 cups self raising flour, 1 teaspoon sugar, 1/2 teaspoon salt, 4 tbsp unsalted butter cut into pieces, 1 large beaten egg

Filling:

1 cup granulated sugar, 1/2 cup firmly packed dark brown sugar, 3 tbsp unsweetened cocoa powder, 2 tbsp self-raising flour, 1/4 teaspoon salt, 1/2 cup evaporated milk, 1/4 cup unsalted soft butter 2 teaspoon vanilla essence, 3 eggs, 1/2 cup dark, milk or white chocolate drops. Chocolate to decorate.

Method:

For the pastry combine flour, salt, sugar and rub in the softened butter to resemble small breadcrumbs. Add the beaten egg and mix to form a soft dough ball. Wrap in cling film and place in the fridge to cool whilst you make the filling.

For the filling combine the sugar, cocoa, flour and salt. Add milk, butter, vanilla and eggs. Stir with a whisk. Roll out the pastry and line the lightly greased dish or plate. Sprinkle the pastry base with chocolate drops.

Pour the cocoa mixture on top of the drops evenly.

Bake in the centre of the oven at 180 C until the crust is golden brown and the filling is set, about 45 minutes.

Cool on a wire rack and garnish with grated chocolate.

