

Chocolate Cream Pie

Oven: 180 degrees C

Tin: 20-22 cm pie plate, flan tin or springform tin

Pie Shell:

200g digestive biscuits, crushed

100g butter, melted

Pie filling:

2 eggs, separated (retain whites if making Chocolate Meringue Pie)

2 tbs sugar

2 cups Akta-Vite

2 tbs cocoa

1 tbs cornflour

2 cups milk

1 tsp vanilla

25g butter

Method:

First make your pie shell by combining the crushed biscuits and melted butter in a bowl. Tip into your tin and with the back of a spoon press the mix firmly into the base of the tin and slightly up the sides to about 1cm.

Bake in the oven for 12 minutes. You can make this ahead of time.

To make the chocolate filling....

In a small bowl cream the egg yolks and sugar with a fork until pale and creamy and the sugar has almost dissolved.

In a medium saucepan, mix the Akta-Vite, cocoa and cornflour. With a wooden spoon, slowly stir in the milk then the egg yolk and sugar mix. Stir until the Akta-Vite has mostly dissolved and the mixture is smooth. Put the saucepan over a medium heat and, stirring continuously, bring to the boil. You might find the mixture catches a little at the bottom of the pan and this is ok. Don't scrape the bottom, just continue to stir thoroughly. As the mixture approaches the boil, it may look like it is getting lumpy. This is okay too, just continue to stir thoroughly and as the mixture thickens and boils it will smooth out.

Remove from heat and stir in the vanilla and butter. Pour this voluptuous custard over the baked pie base. Press some plastic wrap or baking paper over the surface to stop a skin from forming. Allow the pie to cool then refrigerate until you're ready to eat. Leave the custard pan in the sink with some water in it for someone else to clean :)

To serve: whip approx. 1 cup cream to soft peaks with a tablespoon of sugar and a teaspoon of vanilla. Slice your chocolate pie and serve with a dollop of the whipped cream. There's no reason you couldn't add a tablespoon of Baileys or Tia Maria to the whipped cream too.... just saying.....

Variations: To make a chocolate meringue pie. Prepare your pie shell without baking. Prepare the chocolate filling and pour over the pie shell. To make the meringue topping, beat the remaining 2 egg whites until soft peaks form then, tablespoon at a time, add 100g caster sugar. Continue beating until the meringue is glossy and firm and the sugar has almost dissolved. Gently smooth the meringue over the pie filling and using a spoon make pretty little peaks. Bake at 180 degrees C for approx. 30 minutes or until the meringue is golden. Allow to cool before serving. You probably don't need whipped cream with this one but I won't tell if you do...