



At Home with the Lowmans

Chocolate Mousse Pie

Recipe below makes 2 pies.

Ingredients

Pie crust: Choose from the pre-made or homemade options:

On the run choice:

- Purchase a pre-made Oreo pie crust

Homemade crust recipe:

- 9"x9" round pie pan (glass preferred)
- 20 Oreo cookies
- 4 tablespoons of butter

Pie Filling:

- 12 ounces of semisweet chocolate (Godiva is a favorite)
- 4 ounces of unsweetened chocolate
- 7 eggs (5 eggs split yolk and whites, plus 2 at room temperature)
- 1 and ½ cups of heavy whipping cream (keep cold)
- 3 tablespoons of sugar

Directions

Pie Crust:

1. Remove wrapping of the pre-made Oreo pie crust or begin preparation of homemade crust.
2. Separate 20 Oreo cookies from the filling. Set filling aside to enjoy while you bake.
3. Crush the cookies into fine particles, using a food processor, chopper or spoon in a bowl.
4. Melt 4 tablespoons of butter in a pan and pour into a large bowl with crushed cookies. Mix together.
5. Gently push the Oreo and butter mixture into the pie pan. Refrigerate for 1 hour before adding the pie filing.

Pie Filling:

1. Melt the chocolate in a double broiler. The Lowman's use a fondue pot as it controls temperature.
2. Whisk 2 Large, room temperature eggs with yolks of 5 eggs in large bowl. Set aside the 5 egg whites for later.
3. Once the chocolate is melted, add to the egg mixture and MIX until smooth. Let it sit at room temperature while you you complete the next steps.
4. Beat the 1 ½ cups of heavy whipping cream with a hand mixer or larger mixer. Continue to beat the cream until soft peaks form. Put cream mix aside.
5. Take the 5 egg whites and combine with 3 tablespoons of sugar. Mix until frothy.
6. Slowly add egg white mixture into the chocolate and stir until the chocolate loosens up.
7. Fold the cream into the mixture and mix until all is smooth.
8. Add the final mousse to the pie crust, cover and refrigerate a minimum of 6 hours.
9. Enjoy. Eat it within 48 hours or freeze to enjoy later!