

Raspberry cookie pie

Ingrédients

- 75g butter
- 40g muscovado sugar
- 30g caster sugar
- 30g whole egg
- 120g flour
- 1,5g baking powder
- 100g dark chocolate chips
- 50g chopped pistachios
- 175g full cream
- 20g powdered sugar
- 250g of raspberries

Préparation

1. One last recipe that makes you think of summer, made a while ago now, but I hadn't had time to post it yet: a raspberry pie, with a pistachio & chocolate cookie as a base.
2. The recipe is super simple and quick to make, and you can vary it with the nut, the chocolate and the fruit of your choice depending on the season. Prep time : 45 minutes. For 8 servings : The cookie : butter muscovado sugar caster sugar whole egg flour 1, baking powder dark chocolate chips chopped pistachios. Mix the softened butter with the two sugars.
3. Then add the egg, flour and baking powder.
4. Finish by adding the chocolate chips and chopped pistachios.
5. Roll out the dough in a buttered pie mold and refrigerate until the oven is preheated to 220°C.
6. Then put the cookie in the oven and after 2 minutes of cooking, lower the temperature to 180°C.
7. Continue baking for another 8 minutes, the cookie should be golden brown.
8. Let it cool before removing it from the pan and continuing the recipe.
9. The whipped cream : full cream powdered sugar. Whip the cream with the sugar, then pipe it onto the cookie, forming balls around it and spreading it out more thinly in the center.
10. Finishing : of raspberries. A few pistachios. Arrange the raspberries on the whipped cream, then add a few pistachios.