

Chocolate cream pie (Oreo)

Ingrédients

- 24 oreos
- 70g salted butter
- 75g salted butter
- 150g 66% cocoa dark chocolate
- 55g 100% cocoa dark chocolate (without sugar)
- 115g egg yolks
- 18g cornstarch
- 245g liquid cream with a minimum of 30% fat content
- 250g whole milk
- 105g sugar
- 1 teaspoon of vanilla extract
- 200g full cream
- 20g powdered sugar

Préparation

1. When I came back from my recent trip to the United States, I asked you on Instagram if there were any American-inspired recipes you could try; the answer was overwhelmingly yes, so here I am with a recipe for chocolate-chantilly-oreo pie, or chocolate cream pie It's a rather easy and very yummy recipe, which only requires a few minutes of baking (though quite a bit of rest in the fridge) and will delight chocolate lovers.
2. However, a little advice: make sure to respect the cocoa percentages in the chocolates chosen for the recipe, if you change them, the texture of the cream may not be the same!
3. Prep time : 45 minutes + 10 minutes cooking For a 20cm pie : The pie crust: 24 oreos salted butter
Blend the whole oreos into a fine powder, then add the melted butter.
4. Pour into the circle placed on a baking sheet covered with parchment paper (be careful with the circle used, in my case the unmoulding was a bit tricky, if you have a circle/mould with non-stick coating it will be easier).
5. Spread the mixture by "packing" it as much as possible, you can use a glass to press well.
6. Then, place in the preheated oven at 170°C for 10 minutes.
7. Allow to cool, then slide onto your serving dish and remove the mold.
8. The chocolate pastry cream : salted butter 66% cocoa dark chocolate 100% cocoa dark chocolate (without sugar) egg yolks cornstarch liquid cream with a minimum of 30% fat content whole milk sugar 1 teaspoon of vanilla extract Whisk the egg yolks with the sugar, then the cornstarch and salt.
9. Heat the milk and cream with the vanilla.
10. Pour the hot liquid gradually over the eggs, mixing well.
11. Return to the saucepan and cook over medium heat until thickened, whisking constantly.
12. Add the butter cut into small pieces, then the chocolate.
13. When the cream is homogeneous, pour it on the cold pie crust, smooth it, then place in the refrigerator for at least 3 hours.
14. The whipped cream : full cream powdered sugar Chocolate curls Whip the cream with the powdered sugar until you get a whipped cream.
15. Spread it on the pie, then decorate with chocolate curls (or cocoa powder) and enjoy!