

French Silk Chocolate Pie

Make this decadent French Silk Chocolate Pie with silky smooth mousse filling and buttery crust. A classic American dessert that's rich and irresistible.

4h 30min

PREP

20 min

COOK

4h 50min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 1 cup flour
- 1 cup unsalted butter
- 1 cup granulated sugar
- 4 oz bitter chocolate
- 3 tbsp water
- 4 egg
- 2 tsp vanilla extract
- 1 tsp salt
- 1 cup whipped cream

Instructions

- 1 Make the pie crust**

Preheat oven to 425°F (220°C). Whisk together 1 cup flour, 1/4 teaspoon salt, and 1 tablespoon sugar in a large bowl.
- 2** Cut 1/2 cup cold butter into small cubes and add to flour mixture. Use a pastry cutter or two knives to cut butter into flour until mixture resembles coarse crumbs with some pea-sized pieces of butter remaining.
- 3** Sprinkle 3 tablespoons ice water over the mixture and toss with a fork until dough just begins to hold together when pressed. Add more water 1 tablespoon at a time if needed.
- 4** Turn dough onto a floured surface and roll into a 12-inch circle. Transfer to a 9-inch pie pan, pressing gently into bottom and sides. Trim excess dough to 1/2 inch overhang and crimp edges decoratively.

- 5 Prick bottom and sides of crust all over with a fork. Line with aluminum foil and fill with pie weights or dried beans. Bake for 15 minutes until edges are set and lightly golden.
- 6 Remove foil and weights, then bake for 5-8 more minutes until bottom is golden brown and fully cooked. Cool completely on a wire rack, about 1 hour.
- 7 **Make the chocolate filling**

Melt 4 ounces dark chocolate in a double boiler over simmering water, stirring frequently until smooth. Remove from heat and let cool to room temperature, about 30 minutes.
- 8 Beat 1/2 cup softened butter and 3/4 cup sugar with an electric mixer on high speed for 3-4 minutes until light and fluffy.
- 9 Add the cooled melted chocolate and 2 teaspoons vanilla extract to the butter mixture. Beat on medium speed for 1 minute until completely combined.
- 10 Add 4 pasteurized eggs one at a time, beating each egg on high speed for exactly 5 minutes before adding the next. The mixture should become extremely light, fluffy, and pale in color.
- 11 **Assemble and chill**

Pour the chocolate filling into the cooled pie crust and spread evenly with an offset spatula or the back of a spoon.
- 12 Cover tightly with plastic wrap and refrigerate for at least 4 hours or overnight until filling is completely set and firm to the touch before serving.

Tips

Use Room Temperature Ingredients: Ensure butter and eggs are at room temperature before beginning. This allows for proper creaming and prevents lumpy filling.

Cool Chocolate Completely: Let melted chocolate cool to room temperature before adding to the butter mixture to prevent melting the creamed base.

Beat Each Egg Thoroughly: Whip each egg for 3-5 minutes after adding to incorporate maximum air and achieve that signature silky texture.

Blind Bake the Crust: Pre-bake the pie shell completely and cool thoroughly to prevent a soggy bottom when filled with the chocolate mixture.

Chill Overnight for Best Results: Allow the pie to set in the refrigerator overnight for optimal texture and easier slicing.

Use High-Quality Chocolate: Choose premium dark chocolate with at least 60% cocoa content for the richest, most complex flavor.

Cover During Chilling: Wrap the pie or cover with plastic wrap while chilling to prevent the filling from absorbing refrigerator odors.