

CHOCOLATE PECAN PIE



Preparation : 30 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** tart ring or quiche tin

Ingredients : 4

- 1 quantity French flan pastry - 1+1 egg + yolk - 50 ml (1½ fl oz) milk - 80 g (3 oz) soft brown sugar - 200 g (7 oz) pecan nut dark chocolate* - 50 ml (1½ fl oz) single cream - 7 1/2 g vanilla flavoured sugar - 150 g Knob of butter * or dark chocolate + 50 g (2 oz) pecan nuts

1. Pre-heat the oven to 180°C/355°F (gas mark 4).
2. Make the French flan pastry (see p. 48). Butter the dish and line it with the pastry. Bake blind* for 20 minutes.
3. Bring the cream, milk and vanilla sugar to the boil. Turn off heat and add the chocolate, broken into pieces. Melt the chocolate in the mixture.
4. Remove from oven and lower the temperature to 150° C / 300°F (gas mark 2).
5. Fit the main blade and the Blendermix attachment in the bowl, then tip in the brown sugar, the whole egg and the egg yolk and blend. Then add the chocolate and cream mixture and blend again. Finally add the nuts, if using.
6. Pour the mixture into the pastry shell and return to the oven for 20 minutes.

