



Kitchen Cheat Sheet: Chocolate French Silk Pie



How to Pasteurize Eggs

- Heat the eggs in a double boiler until they reach 160F degrees. Cool before incorporating them into the recipe as written. Do not let them actually cook or curdle.
- You can also swap the raw eggs for pasteurized eggs from a carton. Just be sure they're whole eggs and not egg substitutes.
- Please note - this may change the texture of the filling slightly.

Tips

- Make sure your butter is cold when making pie dough, but at room temperature when beating the sugar for the pie filling into it.
- Good butter makes a difference! I use Kerrygold, Plugra, or Challenge for high-fat content, which means flavor! If you live in Texas, Braum's used to have a European-style butter that was nice as well.
- Check the texture of the butter/sugar mixture by rubbing a bit between your fingers— if it still feels grainy, your French silk pie filling will taste grainy. Beating it 'til smooth can take around ten minutes or more.
- Pulse your sugar in a food processor or blender to make it finer so that it dissolves more quickly into the butter.
- You can use a handheld electric mixer with the whisk attachment, but fair warning: your arm will get tired!
- Let your eggs come to room temperature. To do so quickly, submerge the eggs (in their shells) in a bowl of warm water for a few minutes.
- Beat the eggs well (about three minutes) in between each addition.
- If you've mixed your eggs together for pasteurization, simply add a quarter of the egg mixture in four increments, beating in between each.
- For the best homemade French silk pie, be sure to use the darkest Dutch cocoa powder you can find. Not melted chocolate, and definitely not a premade chocolate pie filling, either. Dutch cocoa powder is best.
- Use a vegetable peeler to make easy, quick chocolate curls. I like using dark chocolate or bittersweet chocolate for garnish.
- It's tempting to cut into your pie, but be sure to let it set for at least three hours, if not longer.

Storage

- This classic french silk pie is a family favorite that has everyone rushing back to the kitchen for seconds. However, if you have some leftovers, they'll last refrigerated for 3-4 days. Just be sure to cover the leftover pie with plastic wrap or aluminum foil to prevent any odors from leaching into the soft chocolate mousse. Serve it straight from the fridge, or let it sit at room temperature for a few minutes to take off a bit of the chill.
- You can freeze French silk chocolate pie but do so without any of the whipped topping. Wrap it tightly in a layer of plastic, then a layer of foil, and store for up to three months. Thaw in the fridge until softened.

Variations

- Instead of homemade crust, use your favorite premade flaky pie crust. Just be sure to blind bake it if it's not pre-cooked.
- For extra chocolate flavor, use a homemade Oreo crust, or purchase a premade Oreo cookie crust from the baking section.
- Or, use a chocolate pastry pie shell for flaky, chocolate goodness.
- Get extra creative with a peanut butter pie shell or a gingersnap crust.
- I prefer to bake with unsalted butter, but if all you have is salted, you can use it and the pie will taste just fine.
- Swap the vanilla extract for vanilla bean paste, bourbon, or rum.
- Garnish with fresh whipped cream or cool whip. If you're not a fan of either, you can skip it!
- Instead of chocolate shavings, sprinkle the top of the pie with mini chocolate chips, toffee bits, or caramel sauce.

FAQs

Is it safe to use raw eggs?

That's a personal comfort decision. If it makes you nervous, use pasteurized eggs or gently heat them to 160°F before adding. The texture may change slightly, but peace of mind is worth it.

Why is my filling grainy?

The sugar didn't fully dissolve into the butter. Keep beating until it's completely smooth. If it still feels gritty between your fingers, keep going. This is not a "close enough" situation.