

## **Bostini Cream Pie**

<http://userealbutter.com/2007/10/29/bostini-cream-pie-recipe/>

*Donna Scala & Kurtis Baguley of Bistro Don Giovanni and Scala's Bistro makes 8 servings*

### **pastry cream**

3/4 cup whole milk  
2 3/4 tbsps cornstarch  
1 whole egg, beaten  
9 egg yolks, beaten  
3 3/4 cups heavy whipping cream  
1/2 vanilla bean (or 1 tsp pure vanilla extract)  
1/2 cup + 1 tbsps sugar

### **orange chiffon cake**

1 1/2 cups cake flour  
3/4 cup superfine sugar  
1 1/3 tbsps baking powder (omitted at high altitudes)  
1/3 tsp salt  
1/3 cup canola oil  
1/3 cup beaten egg yolks (3 to 4 yolks)  
3/4 cup fresh orange juice  
1 1/2 tbsps grated orange zest  
1 tsp pure vanilla extract  
1 cup egg whites (about 8 large)  
1 tsp cream of tartar

### **chocolate glaze**

8 oz. semi or bittersweet chocolate  
8 oz. unsalted butter

Make the pastry cream: Combine the milk and cornstarch in a bowl; blend until smooth. Whisk in the whole egg and yolks, beating until smooth. Combine the cream, vanilla bean and sugar in a saucepan and carefully bring to a boil (if using vanilla extract, don't add this until just before refrigeration). When the mixture just boils, whisk a ladleful into the egg mixture to temper it, then whisk this back into the cream mixture. Cook, stirring constantly, until the mixture is thick enough to coat the back of a spoon. Strain the custard and pour into 8 large custard cups. Refrigerate to chill.

Make the chiffon cakes: Preheat the oven to 325°F. Spray 8 molds with nonstick cooking spray. You may use 7-ounce custard cups, ovenproof wide mugs or even large foil cups. Whatever you use should be the same size as the custard cups. Sift the cake flour, sugar, baking powder (omitted at elevation) and salt into a large bowl. Add the oil, egg yolks, orange juice, zest and vanilla. Stir until smooth, but do not overbeat. Beat the egg whites until frothy. Add the cream of tartar and beat until soft peaks form. Gently fold the beaten whites into the orange batter. Fill the sprayed molds nearly to the top

with the batter. Bake approximately 25 minutes, until the cakes bounce back when lightly pressed with your fingertip. Do not overbake. Remove from the oven and let cool on a wire rack. When completely cool, remove the cakes from the molds. Cover the cakes to keep them moist.

Make the glaze: Chop the chocolate into small pieces. Place the butter in a saucepan and heat until it is just about to bubble. Remove from the heat; add the chocolate and stir to melt. Pour through a strainer and keep warm.

Assembly: Cut a thin slice from the top of each cake to create a flat surface. Place a cake flat-side down on top of each custard. Cover the tops with warm chocolate glaze. Serve immediately.

### **Orange Reduction Sauce**

1 qt orange juice  
zest of 2 oranges  
1/4 cup sugar  
1/2 tsp white vinegar

Combine all ingredients in a saucepan and simmer down to 1/4 the volume. Strain.