

Chocolate Espresso Pecan Pie

<http://userealbutter.com/2009/06/01/chocolate-espresso-pecan-pie-recipe/>

slightly modified from Fine Cooking #88

crust

6 oz. (170g) all purpose flour
1 tsp (5g) sugar
3/8 tsp (3g) salt
4 oz. (115g) unsalted butter, chilled and cut into 1/2-inch pieces
2-4 tbsps cold water

filling

3 oz. (85g) unsweetened chocolate, coarsely chopped
2 oz. (60g) unsalted butter
4 large eggs
1 cup (330g) light corn syrup
1 cup (225g) sugar
1/4 tsp (2g) kosher salt
2 tbsps (6g) instant espresso powder
1 tbsps hot water
2 tbsps (30g) coffee liqueur
2 cups (230g) pecans, lightly toasted, coarsely chopped
1/2 (60g) cup perfect pecan halves

Make the pie crust: Blend the flour, sugar, salt, and butter together in a food processor until you get coarse crumbs. Dump the contents into a medium bowl and sprinkle cold water (2-4 tablespoons) over the mixture while tossing it with a fork. It should come together easily, but not be overly sticky or wet. Press it together into a ball and flatten it into a disk. Wrap in plastic and chill for 2 hours or up to 2 days in the refrigerator. You can freeze the dough for up to 2 months (thaw overnight in fridge before using). Remove the dough from the refrigerator 15 minutes before planning to roll out (let it sit at room temp). Roll the dough out with a rolling pin on a lightly floured surface to about 1/8-inch thickness or at least to a 13-inch diameter. Place the pie crust in a 9-inch pie pan and arrange so that there is 1/2 inch extra dough hanging over the sides. Trim it to be relatively round (save excess dough for repair later). Fold the edge down underneath itself and crimp the edge. Chill the dough in a refrigerator for 45 minutes or a freezer for 20 minutes. Heat oven to 350°F. Place rack in center of oven. Line the pie crust with foil and fill it with dried beans. Bake 25 to 30 minutes until edges turn lightly golden. Remove from oven. Carefully lift out the foil and repair any mishaps with extra dough. Let cool.

Make filling: Melt chocolate and butter over gentle heat, stirring until smooth. Remove from heat and let cool. In a medium bowl, whisk together the eggs, corn syrup, sugar, and salt. Dissolve the instant espresso in 1 tablespoon of hot water. Add the chocolate, espresso, and coffee liqueur to the egg mixture and whisk to blend. Sprinkle the

chopped pecans into the pie shell and arrange the pecan halves along the edge of the pie, but on top of the pieces. Pour the filling over the center of the pie. If the pecan halves begin to bandy about, just position them where you want them with your finger. Bake the pie until the filling puffs, about 45 to 55 minutes (55 for me – it was a little too gooey at 45). Transfer to rack and allow to cool completely. You can refrigerate the pie for several hours making it easier to serve. Serves 8 to 10.