



## Chocolate Pie

### Ingredients for approx. 12 pieces:

**For the dough:** 200 g wheat flour, 50 g cocoa, 180 g butter, 80 g sugar, 1 egg white, 2 tbsp. whole milk

**For the topping:** 200 g Köln® Muesli Chocolate, 50 g butter, 50 g sugar

**For the cream:** 2 tbsp. starch, 300 ml whole milk, 150 g dark chocolate, 1 egg yolk, white chocolate bark or flakes for decorating

### Preparation:

Make a short pastry with the dough ingredients. Knead this by hand on a lightly floured worktop until you get a smooth dough and roll it out thin between cling film. Line a pie dish (ø28 cm) with the dough and refrigerate. Preheat the oven. Lightly caramelize the topping ingredients in a pot, spread on the dough, flatten and bake. In the meantime stir the starch and a little bit of milk until smooth. Melt the chocolate in the remaining milk and bring mass to boil. Pour dissolved starch into the milk mass and let boil briskly. Let mass cool slightly. Whisk egg yolks and stir quickly into the chocolate cream, spread on the cake and leave to set for 3-4 hours. Decorate the finished cake with chocolate bark or flakes.

**Top/bottom heat:** 200 °C      **Fan assisted oven:** 170 °C

**Baking time:** approx. 15 minutes

**Preparation time:** 35 minutes (without waiting time)