

CHOCOLATE PIE

Ingredients

- 200 G CARAMELIZED BISCUIT CRUMBS E.G. BISCOFF
- 100 G MELTED BUTTER
- 250 ML WHIPPING CREAM
- 400 G CREAM CHEESE
- 180 G DARK (PLAIN) CHOCOLATE
- 2 LEAVES OF GELATINE
- 1 SERVING OF VANILLA SUGAR
- 250 G FROZEN RASPBERRIES
- 200 ML LIEFMANS FRUITESSE
- 3 TBSPS. CASTER SUGAR

RECIPE

1. Mix the melted butter with the biscuit crumbs and press the mixture into the base of a baking form. Place the baking form in the fridge and meanwhile soak 2 leaves of gelatine.
2. Beat the whipping cream with the vanilla sugar until semi-stiff, then add the cream cheese and beat until smooth. Meanwhile, melt the chocolate in a bain-marie and keep it warm.
3. Take 1 gelatine leaf out of the water, squeeze well and pour over a drop of hot water to make it melt. Add this together with the chocolate to the whipped cream mixture and mix with a blender. Pour the mixture into the baking form and leave the pie in the fridge to set for at least 4 hours.
4. Put the raspberries and 3 tbsps. of sugar in a small pan on a low heat and stir until the sugar has dissolved. Now, keep stirring, and add the Liefmans followed by the other leaf of gelatine. Allow the sauce to thicken slightly and cool down in a glass container. Once the pie is firm, decorate with the Liefmans sauce and then tuck in to this heavenly chocolate pie!



Liefmans
ON THE ROCKS