

CHOCOLATE BANANA CREAM PIE



We recently featured this cream pie as part of our summer menu but it makes an equally delicious winter treat. The combination of semisweet chocolate, vanilla custard, bananas and sweetened whipped cream is hard to beat. We make our chocolate cookie crust from scratch, but it's time consuming so I've adapted our recipe to make it simpler to prepare at home.

Decadent, creamy vanilla custard is at the heart of this no-bake pie. It takes some vigorous whisking and careful attention but it comes together in less than 10 minutes. While the custard is cooling you can finish the remaining steps. On a dark winter night this flavorful pie will warm your heart!

- Leslie Mackie

INGREDIENTS:

Makes one 9" pie

VANILLA CUSTARD

- 1/2 cup sugar
- 3 tablespoons corn starch
- 8 egg yolks
- 1 tablespoon pure vanilla extract
- 2-1/2 cups whole milk
- 2 tablespoons unsalted butter

CRUST

- 9 ounces chocolate wafers (1 package)
- 4 ounces (1 stick) unsalted butter, melted

CHOCOLATE GANACHE

- 1/3 cup heavy cream
- 1/3 cup semisweet chocolate chips

ASSEMBLY

- 4 bananas
- 1-1/2 cups heavy cream
- 3 tablespoons sugar
- 2 ounces bittersweet chocolate, shaved or grated

DIRECTIONS:

VANILLA CUSTARD

In a medium bowl, whisk together the sugar, corn starch, egg yolks and vanilla. In a medium saucepan, scald the milk over medium heat and then turn off. Using a ladle, slowly add the hot milk to the egg yolk mixture, whisking vigorously to distribute the heat. Transfer the mixture back to the saucepan and, over low heat, whisk until it thickens for 2-4 minutes. Add butter and continue to whisk. Watch the sides, as it will cook faster on the edges. If clumps form, you can strain the mixture through a sieve after the desired thickness is reached. Transfer the custard into a clean bowl. Press down plastic wrap to cover the surface. Chill for one hour.

CRUST

In a food processor, pulse the chocolate wafers to a fine texture. Combine the wafers and melted butter in a medium bowl and toss until thoroughly mixed. Transfer to a 9" Pyrex (or similar) pie pan and, using fingertips, press evenly into pan starting with the base and then going up the sides to the rim. Chill for 15 minutes.

CHOCOLATE GANACHE

Add the heavy cream to a small saucepan, bring to a boil over medium heat and then turn off. Add the chocolate chips and stir until melted. Pour into chilled crust. Using a pastry brush, gently pull the chocolate up until it covers the sides and base of the crust. Chill for 10 minutes.

ASSEMBLY

Peel bananas and slice into 3/4" rounds. Place half on the bottom of the chilled pie shell. Top with half of the vanilla custard and then layer the remaining bananas and custard. Flatten to level of rim.

In the bowl of a stand mixer fitted with a whip attachment, add the heavy cream. As you whip the cream, gradually add the sugar. Whip to medium-firm peaks. Top pie with whipped cream and sculpt into a dome shape. Garnish with shaved or grated chocolate. Chill until ready to serve. Enjoy!