



Haigh's Chocolate Truffle Meringue Pie

Preparation time: 1 hour | **Cooking time:** 1 hour | **Serves:** 12

Sweet vanilla shortcrust pastry

1 2/3 cups (250g) plain flour
2 tablespoons caster sugar
125g unsalted butter, diced
1 egg
1 tablespoon vanilla bean paste

Chocolate truffle filling

300ml thickened cream
200g Haigh's Ideal Blend Block, roughly chopped
80g unsalted butter
2 large free-range eggs, lightly whisked
¼ cup (55g) caster sugar

½ teaspoon finely grated orange zest
¼ teaspoon ground cardamom
1 teaspoon vanilla extract

Italian meringue

220g caster sugar
4 extra-large free range egg whites

1. Preheat oven to 200°C (180°C fan-forced). Line the base of a 22cm round tart tin with a disk of baking paper and place on a baking tray.
2. For the shortcrust pastry, combine flour, sugar and butter together in a food processor and pulse until mixture resembles breadcrumbs. In a small bowl combine yolk and vanilla, stirring to combine. Add to flour mixture, pulsing until mixture comes together as a dough. Shape into a disk and refrigerate for 30 minutes.
3. Place pastry on a lightly floured kitchen work surface; roll pastry to a thickness of approximately 3mm. To check if the pastry is the correct size for the tart tin, place the tart tin over the pastry, there should be at least a 5cm border the whole way around.
4. Carefully line the tart tin, dock (prick) the base all over with a fork, cover and chill in the refrigerator for 30 minutes.
5. To blind bake the tart shell, line the pastry case with baking paper. Cover paper with baking beans or a dried pulse (eg. chickpeas), to help support the sides and weigh the base down during cooking.
6. Place tart tin on a baking tray in preheated oven, and cook for 15 minutes. Remove from oven, check pastry edges are supporting themselves before removing beans and baking paper. Return tart tin to oven and cook for a further 5 minutes or until base feels dry. Remove tart shell from oven and allow to cool completely. Reduce oven temperature to 180°C (160°C fan-forced).
7. Meanwhile, for the truffle filling, combine cream, chocolate and butter together in a saucepan over a very low heat, stirring occasionally until chocolate has just melted and mixture is well combined. Remove from heat.
8. Using an electric mixer with a balloon whisk attachment, beat the eggs, sugar, zest, cardamom and vanilla together until pale and fluffy. Add the melted chocolate mixture folding gently to combine.
9. Pour mixture into cooked tart shell and gently tap on bench to remove any air bubbles. Using a spatula evenly level the top and bake in preheated oven for 20-25 minutes or until sides are slightly puffed and centre still has a wobble. Remove from heat and allow to cool completely.
10. For the Italian meringue, combine sugar and 200ml water together in a small saucepan over a low heat, stirring until sugar has dissolved. Increase heat to medium and bring mixture to the boil, brushing sides of pan with water, to prevent sugar crystals forming. Cook sugar syrup to 121°C (hard ball stage) on a sugar thermometer.
11. Meanwhile beat egg whites using an electric mixer, until soft peaks form. With the electric mixer on high, carefully add the sugar syrup to the egg whites, very slowly, until syrup has been incorporated. Continue beating the mixture until it has cooled to room temperature.
12. To serve the pie, carefully place the tart on a serving plate. Spoon Italian meringue on top of the chocolate truffle filling, creating some texture and swirls. Carefully blow torch the outside of the meringue and serve immediately.

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