

# Tommy Bahama®

## Malted Chocolate Pie

MAKES 6–8 SERVINGS

### CRUST

5 cups/565 g OREO® cookies, ground  
¾ cup/175 ml butter, melted  
½ cup/100 g granulated sugar

### FILLING

12 egg yolks  
6 cups/1.4 L heavy cream  
20 oz./565 g semisweet chocolate  
1 ½ cups/170 g Nestlé Carnation® Malted Milk powder  
2 tsp/10 ml vanilla extract

### MOCHA MOUSSE WHIPPED CREAM

*Makes 25 oz. /710 g*  
2 cups/475 ml heavy cream  
1 Tbsp/5 g cocoa powder  
8 Tbsp + 2 tsp/115 g white chocolate mousse powder

### CHOCOLATE GANACHE

*Makes 2 ½ cups/590 ml*  
12 oz./340 g semisweet chocolate chips  
1 ½ cups/355 ml heavy whipping cream

### ASSEMBLY

Toffee bits as needed

### INSTRUCTIONS

1. To make the pie crust: Grind cookies in food processor until consistency is like coarse sand. Combine cookies, butter, and sugar in large bowl.

2. Coat six to eight 4-in./10-cm springform pans with cooking spray. Divide cookie-crumb mixture evenly into each pan and make crusts, pressing on bottoms and sides.
3. Place pans on flat cookie sheet and bake at 375° F/190° C for 5–6 minutes. Cool at room temperature for 30 minutes.
4. To make the pie filling: Whisk yolks until blended and set aside.
5. Place chocolate in another bowl. Bring cream to a gentle boil in saucepan over low heat and slowly pour over chocolate. Stir to combine.
6. Whisk cream and chocolate into egg yolks. Return to low heat and stir for 5–15 minutes, until you have a thick, smooth, pudding-like consistency. Do not boil.
7. Remove from heat. Sift in malt powder. Whisk until smooth and dissolved. Stir in vanilla extract. Cool at room temperature for 10 minutes.
8. Prepare the Mocha Mousse Whipped Cream: Whip all ingredients until stiff peaks are formed.
9. Prepare the Chocolate Ganache: Bring cream to boil. Remove from heat and add chocolate. Stir until smooth.
10. Assembly: Pour filling evenly into prepared pie crusts. Pipe Mocha Mousse Whipped Cream on top, garnish with toffee bits, and drizzle with warm Chocolate Ganache.
11. Refrigerate for at least 8 hours.

## TIPS

- The heated pie filling is ready when an inserted wooden spoon leaves a drizzle on top that doesn't fold back into the mixture.
- Don't have a piping bag for the whipped cream? Cut a small corner off of a sandwich bag instead.