

BROWNIE PIE

(from the Bewitching Kitchen)

for the pastry shell:

(makes more than you need, save the rest in the freezer)

310g all purpose flour

30g powdered sugar

pinch of salt

170g butter (chilled and cut in small cubes)

3 egg yolks mixed with very cold water to make a volume of 6 tablespoons

for the brownie filling:

100 g coarsely chopped 70% chocolate

10 g Dutch-process cocoa powder

120 g unsalted butter

180 g whole eggs

130 g granulated sugar

50 g all-purpose flour, sifted

powdered sugar for decoration (optional)

Heat the oven to 375F.

Put the flour, sugar and salt in food processor then add the butter and process until the butter is in small pieces. With the motor running add the mixture of egg yolks and cold water. Stop the mixer before the pastry forms a ball, remove it from the processor and gently bring it all together with your hands over plastic wrap. Shape into a flat disc and leave it in the fridge for 30 minutes.

Roll out the pastry to a thickness of about 3mm. I like to do it in between two plastic sheets (I cut the four sides of a large ziplock bag leaving just the bottom part attached, open it and roll the pastry inside it). Roll the dough as a circle large enough to cover the pan and leave a little extra around the sides. Place it in an 8-inch tart pan with removable bottom.

Line the surface with plastic wrap and fill with beans. Wrap the plastic over the beans so that it does not touch the metal sides of the pan. Blind bake for 15 minutes with the beans on, then carefully remove them and

place the shell back in the oven for 20 more minutes. Remove and allow it to cool slightly.

Lower the temperature of the oven to 350 F.

Make the brownie filling. Gently melt the chocolate, cocoa powder and butter together in the microwave. In a bowl, lightly whisk the eggs and sugar by hand. Fold in the dark chocolate mixture, followed by the sifted flour. Continue gently folding using a spatula until well combined. Place the finished mixture into the blind-baked tart shell and bake for 15 to 20 minutes, until it is set in the center.

Allow it to cool and decorate with powdered sugar using a stencil, if you like. Refrigerate until serving time.