

Robert Lambert Chocolate Mousse Pie



Basic Pie Pastry

I am the third generation to use this pastry recipe. It has served us well for nearly 100 years—much easier in a food processor, however, a convenience my grandmother would have embraced. The secret here is lard, the only way to a perfect flaky texture. At Farmer's Markets it is now possible to obtain pure clean organic lard, even occasionally leaf lard, which is the finest quality - once available only to professional pastry chefs. Look for it!

In a food processor, combine:

3 cups flour

with:

1 tsp. salt

1 cup lard (1/2 lb.), frozen and cut in small shards

pulse to combine

add:

1/3 to 1/2 cup ice water

pulse again until the dough comes together in a ball. Scrape out of the processor bowl onto a lightly floured surface and shape into a thick cylinder. Slice into 3 equal discs, separate with plastic wrap, seal in an air-tight bag and refrigerate, or freeze (up to one year). NOTE: Third pastry wheel is for reserve use (i.e. mistakes, a second pie where only a bottom crust is needed, and so forth).

Chocolate Mousse and Whipped Cream

Roll out 1 disc of pastry dough and cut to fill an 8" pie pan. Tuck edges under all the way around and crimp with a fork, then pierce the pastry all over with the fork and bake on the bottom shelf of the oven at 475* for 8 minutes. Cool.

Meanwhile, heat in microwave 1 jar of any Robert Lambert Chocolate sauce but Malted Milk, for about 20 seconds or just until it is softened and can be stirred. Set aside.

Whip:

1 cup heavy whipping cream until stiff.

With a pastry brush, coat the inside of the pie shell with the chocolate sauce, then fold the remaining sauce into the whipped cream and fill the pie shell with this mixture. Chill. Before serving, whip

1 more cup heavy cream

...and pipe in rosettes over the top of the mouse mixture.