



Cooking at the Cottage

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Spicy Chocolate Mousse Pie with Fresh, Homemade Vanilla Whipped Cream

Makes one 9-inch pie

In this recipe, we explore the uniquely complex and deeply satisfying flavors of Mexican chocolate. This Spicy Chocolate Mousse Pie boasts a crumbly, chocolate cookie crust, and a mousse so light it almost evaporates in your mouth. Meanwhile, a little sweet heat is left behind ready to tickle your taste buds!

Chocolate Mousse Filling:

1 tablespoon hot water
1/2 teaspoon espresso powder
4 pasteurized egg whites
(or 1/2 cup pasteurized liquid egg whites)
1 cup sugar
10 oz. 70% semisweet baking chocolate,
chopped, plus some for garnishing
3 tablespoons unsalted butter
2 cups heavy cream, divided
1/2 teaspoon cinnamon
3/4 teaspoon cayenne pepper
1/4 teaspoon salt
1 teaspoon vanilla extract

Crust:

2-1/2 cups chocolate sandwich cookie crumbs
(roughly 30 cookies; like Oreos)
1/4 teaspoon cinnamon
1/4 teaspoon instant espresso powder
Pinch of salt
7 tablespoons unsalted butter,
plus 1 tablespoon for greasing the pie dish

Vanilla Whipped Cream:

1 cup cold heavy whipping cream
3 tablespoons powdered sugar
1 teaspoon vanilla extract

Directions:

1. Make the crust. Preheat the oven to 325°F. Lightly grease a pie dish pan with 1 tablespoon melted butter.
2. In a food processor, pulse the chocolate cookies (including filling) until fine crumbs form, about 2 minutes. Add the cinnamon, espresso powder and a pinch of salt and pulse a few times to incorporate. In a medium bowl, melt the remaining butter and mix in the cookie crumbs, coating them until the crumbs are coated.
3. Pour the crumb mixture into the pie dish and use the bottom of a measuring cup to press the mixture firmly to the edges to create a crust. Bake for 10 minutes until crust is set. Let it cool to room temperature.
4. Prepare the mousse filling by combining the espresso powder in the hot water, stirring until dissolved. Set aside. In a stand mixer fitted with the whisk attachment, whisk the egg whites and sugar on medium high speed until the whites have tripled in volume and stiff peaks have formed, roughly 5-6 minutes. Use a spatula to scrape the mixture into a large bowl.
5. Clean the mixing bowl and in the stand mixer fitted with the whisk attachment, beat the cream, cinnamon, cayenne, salt, and vanilla on medium-high speed until medium peaks form and the cream is pillowy, roughly 2 minutes. Do not over whisk.
6. Melt the chocolate and butter in a heatproof bowl positioned over a saucepan of simmering water stirring until the chocolate is melted and smooth, roughly 4-5 minutes. Stir in the espresso mixture.
7. Gently fold the chocolate mixture into the egg whites, then gently fold in the whipped cream to the egg and chocolate mixture until no white streaks are left. Do not over mix or the mousse will start to deflate.
8. Use a large spoon to scoop the mousse into the pie dish and spread it evenly over the bottom of the crust. Mound the remaining in the center to be higher than the crust edge. Refrigerate for 1 hour.
9. Make the whipped cream topping by whisking the heavy whipping cream, powdered sugar, and vanilla on medium-high speed until medium peaks form, roughly 2 minutes. Do not over whip or the cream will become curdled and grainy. Top the pie with the whipped cream and refrigerate for at least 4 hours. When ready to serve, sprinkle with the shaved chocolate and dust with a pinch of cinnamon and cayenne, if desired.