

Roasted White Chocolate Pies

Ingredients

10 3 inch, Keebler ready Crust Graham Pie Crusts

2 slabs Ghirardelli White premium baking chocolate, chopped

2 oz unsalted butter

3/4 cup heavy cream, plus extra for serving

pinch sea salt flakes

1 egg, lightly beaten

shaved white chocolate to serve

extra whipped cream to serve

Method

Brush pie crusts with beaten egg and bake according to package instructions. Allow to cool before filling.

Preheat the oven to 280°F. Place the chocolate in a shallow baking dish. Melt in the oven, stir with a spatula every 10 minutes. Keep doing this until the chocolate turns a rich caramel color. (About 25 - 30 Minutes).

The chocolate will look grainy but continue to mix and melt. Once the desired color has been achieved remove from the oven and stir in the butter and the salt.

In the meantime heat the cream in a small saucepan until it is almost boiling.

Pour the hot cream over the chocolate and set aside for 5 minutes.

Whisk until smooth and well combined.

Pour chocolate mixture into pastry cases and refrigerate 3 hours or until set.

To serve, place a spoon of whipped cream on each pie and sprinkle with chocolate shavings.

Buon Appetito!