



6" CHOCOLATE MOUSSE PIE

A chocolate mousse pie sprinkled with chocolate chips and cookie crumbles.

Yield: 1 pie



INGREDIENTS

4 oz **RICH'S** Bettercreme® Chocolate Icing Made W/
Hershey's Cocoa, 9-Lb Pail (#13608)

4 oz 6" Pie Shell

.75 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE
NATURALLY & ARTIFICIALLY FLAVORED (#11587)

4 oz Chocolate Mousse

.25 oz Chocolate Curls and Wings

3 oz Chocolate Chip Cookie

DIRECTIONS

- 1 Using an unbaked 6" pie shell, place a 3 oz. chocolate chip cookie in the bottom of the pie shell and bake according to pie shell direction. Let cool.
- 2 Spread a thin layer of chocolate ganache over the cookie.
- 3 Fill with chocolate mousse. (see notes)
- 4 Pipe Chocolate Bettercreme® Whipped Icing on top.
- 5 Garnish with chocolate curls around the outside edge of pie and a chocolate wing in center of pie.

CHEF NOTES

Mousse Formula • 1-5 lb. container Rich's chocolate pudding • Either 1 container of liquid Perfect Finish® or ½ pail of whipped Perfect Finish® (8 lbs.), chocolate • 2 small boxes or 1 large box of instant chocolate pie filling. • If using liquid Perfect Finish®, mix all items together until well blended and whipped to proper consistency. • If using whipped Perfect Finish®, mix instant pudding into the pudding first, then add the whipped Perfect Finish® Keep refrigerated