

# FROZEN CHOCOLATE CHEESE PIE



PT MANUNGGAL PERKASA

## PIE INGREDIENTS :

- **BAKUNG** Flour 480 gr
- Cocoa Powder 20 gr
- Powdered Sugar 100 gr
- Salt 1 gr
- Margarine 300 gr
- Egg 1 pieces
- Lemon Essence  $\frac{1}{4}$  tsp
- Cold Water 1 tbs

## FILLING INGREDIENTS :

- Milk Cooking Chocolate, chopped and melted 300 gr
- Cream Cheese, softened 250 ml
- Sweetened Condensed Milk 50 gr
- Egg Yolk 1 pieces
- Gelatin 2 tbs
- Grated Orange Zest 1 tsp
- Heavy Cream, whipped until stiff 150 ml
- Granulated Sugar 1 tbs



## HOW TO MAKE :

1. Mix all the pie ingredients together using a mixer on low speed. Let the dough rest for 15 minutes covered with plastic wrap.
2. Roll out the dough and press it into two 22 cm pie pans.
3. Prick the dough with a fork to prevent bubbling. Bake for about 25 minutes at 180°C (350°F) until cooked.
4. Mix the melted chocolate, cream cheese, granulated sugar, and sweetened condensed milk until well combined.
5. Add the egg yolk and gelatin (which has been melted over a double boiler). Mix well. Stir in the orange zest.
6. Gently fold the whipped cream into the chocolate mixture.
7. Pour the filling into the two 22 cm pie pans and chill in the refrigerator until set.
8. Serve with a dusting of cocoa powder.

Yield approximately 2 pies with 22 cm diameter pans.

**RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

