

Blackberry Chiffon Pie with Choco/Walnut Crust

If you are looking for something just a little different yet something very elegant then try this delicious blackberry chiffon pie made in a choco walnut crust. The choco-walnut crust is so different that it adds a tasty surprise to the pie.

Blackberry Chiffon Pie

1 6-pz package (1 cup) semi-sweet Real
Chocolate Morsels
2 Tbsp vegetable shortening
1 cup finely chopped walnuts

1/2 tsp salt

1/4 tsp nutmeg

3/4 C milk

2 eggs, separated

1 bag thawed frozen blackberries, pressed
through a food mill or a strainer.

1 tsp vanilla extract

1/4 C sugar

1/2 C heavy cream, whipped

Blackberry Chiffon Filling

1 C sugar

1 envelope (1 Tbsp) unflavored gelatin

Choco-walnut Crust:

Melt over hot (not boiling) water Semi-Sweet Real Chocolate Morsels and vegetable shortening; mix well. Stir in walnuts. Press over bottom and sides of a foil-lined 9 inch pie pan (preferably a deep dish quiche pan). Chill in refrigerator until firm (about 1 hour). Lift shell from pie pan; peel off foil and replace shell in pie pan. Fill with blackberry chiffon filling.

Blackberry chiffon filling: In 1 large saucepan, combine sugar, gelatin, salt, and nutmeg. Stir in milk, egg yolks and blackberries. Cover over medium heat until mixture boils and gelatin dissolves. Remove from heat. Add vanilla extract.

Transfer mixture to small bowl. Chill and stir over ice bath until mixture mounds from spoon (about 30 minutes). In another small bowl, beat egg whites until soft peaks form. Gradually add sugar and beat until stiff peaks form. Fold meringue and whipped cream into blackberry mixture. Pour mixture into Choco-Walnut Crust. Chill overnight until firm.

Garnish servings with a dollop of whipped cream and a mint leaf.

Makes one 9 inch pie.

Note: Shell may be filled on a serving dish rather than returned to pie plate.

In place of the blackberries puréed frozen raspberries or puréed cooked and sweetened dried apricots work very well. In place of the vanilla I use whatever liqueur strikes my fancy at the time.

This dessert is very rich, so small portions work fine.

For 12 divide into quarters; then the quarters into thirds.

This recipe originally came from the New Orleans *Times Picayune* in the late seventies. Originally it was a pumpkin pie recipe, which is also quite good. In place of the pureed fruit, use one cup of Libby's canned ready-to-go pumpkin pie mix.