

Andes Chocolate Mint Mouse Pie

Ingredient

- 1 Chocolate Pie Crust (store bought or homemade)
- 1 ½ cups Andes Crème de Menthe Baking Chips
- 2 cup Heavy Whipping Cream
- 2 large Egg Yolks

If making your own chocolate pie crust, you'll need;

- 7-9 oz Chocolate Cookies, crushed to fine crumbs
- 5-6 tbsp Salted Butter

Melt Butter and add to cookie crumbs, till crumbs are fully moist and "stick" together.

Form crust in pie pan by packing crumb mixture firmly covering the bottom and sides of pie pan.

Let rest in the refrigerator for at least 30 minutes before adding pie filling.

Directions

In a small saucepan over a low heat, melt baking chips with only ½ cup heavy whipping cream, being sure to stir constantly.

Once the chips and heavy whipping cream are combined well, remove from heat and add 1 egg yolk at a time stirring continuously and returning to heat in between yolks and after.

Keep on med-low heat, continuously stirring till sauce has thicken.

Do Not allow sauce to boil!

Once the sauce has reached the desired thickness remove from heat and let cool to room temperature.

With hand/stand mixer, whip the remaining heavy cream till it forms stiff peaks.

Once sauce is at room temperature, fold in whipped heavy cream. Be careful not to over fold whipped heavy cream or it will lose its stiffness and leave a soupy mess.

Once chocolate mixture and whipped heavy cream id fully combined fill pie crust and freeze for at lease 2 hours.

When ready to serve, take pie out of freezer and let sit for 10-15 minutes.

Cut and serve.

Keep pie covered and store in freezer till ready to eat for up to 1 week.

