



Chocolate Chess Pie

Ingredients

- 2 cups flour
- pinch salt
- 2 sticks butter, cold and cut into small pieces
- 1 tablespoon butter
- 3-5 tablespoons brandy, cold

Filling

- 2 cups sugar
- 1/2 cup cocoa powder
- 2 teaspoons salt
- 4 eggs
- 5 ounce can evaporated milk
- 1 teaspoon vanilla extract
- 1 teaspoon [Fustini's Espresso Bean Balsamic Vinegar](#)

Topping

- 1 cup sugar
- 1/4 cup water
- 2 egg whites
- 1 teaspoon vanilla extract
- 1 cup pecans, toasted and finely chopped

Directions

Step 1.

Pulse flour and salt in a food processor. Add butter and shortening and pulse 10 to 12 times. While pulsing, add enough cold brandy to form a dough. Flatten into a disc, wrap in film and refrigerate for 2 hours.

Roll to fit a 9-inch deep pie pan and trim edges. Refrigerate for 30 minutes.

Step 2. Filling

Preheat oven to 375 degrees. Combine sugar, cocoa powder, salt and eggs. Whisk until smooth. Add evaporated milk, vanilla extract and Fustini's Espresso Bean Balsamic Vinegar and whisk till smooth. Pour batter into prepared pie crust and bake in the hot oven until filling is set and crust is golden brown - 35 to 40 minutes. Let cool completely before topping.

Step 3. Topping

Combine sugar and water in a small pan and place over moderate heat. Bring to a boil without stirring. Once sugar is dissolved, boil for 5 minutes.

Place egg whites into a mixer fitted with the whisk attachment. Whisk to soft peaks then, while whisking, slowly drizzle the sugar syrup into egg whites. Once all sugar is incorporated, whisk to stiff peaks. Fold in vanilla extract and pecans and pipe or spoon onto cooled chess pie.

Using a torch, brown the top of the pie before serving.