

Turtle Pie

Ingredients	
Prepared Oreo Cookie Crust	1
Pecans	1 -2 ounces
Caramel Sauce	
Granulated Sugar	3 ounces
Water	1 ounce
Cream of Tartar	Pinch
Unsalted Butter	1 ounce
Heavy Cream	1 ½ ounces
Chocolate Mousse	
Bittersweet Chocolate	4 ounces
Unsalted Butter	½ ounce
Heavy Cream	4 ounces
Egg yolks	1 - 2
Egg whites	1 – 2
Granulated sugar	¾ - 1 ounce
Whipped Cream Topping	
Heavy Cream	1#
Powdered Sugar	3 ounces
Vanilla Extract	1/8 ounce

1. Prepare Oreo cookie crumb crust if necessary.
2. Roughly chop the pecans into pieces.
3. Toast pecans until they release a warm aroma and place in the bottom of the cookie crust loosely so that the caramel sauce can flow in between them.
4. Place the egg whites in an electric mixer's bowl. Be sure to wipe the bowl out with a paper towel lightly dampened with vinegar.
5. Whip the egg whites on high and when the egg whites get thick reduce the speed and slowly add the granulated sugar for the chocolate mousse. Continue to whip until the egg whites reach stiff peaks. Set aside in a separate bowl.
6. Clean out the mixer's bowl and place the 4 ounces of heavy cream for the chocolate mousse in the bowl. Whip until it reaches medium to stiff peaks. Set aside but do not refrigerate.
7. 4. Boil a pot of 1 to 2 inches of water on the stove to be used as a double boiler.
8. 5. Place the bittersweet chocolate chips into a metal bowl for your double boiler.
9. In a pot, combine the water and the granulated sugar for the caramel sauce. Mix well to make sure there are no dry clumps. Then add just a touch of cream of tartar. Place on the stove at high and caramelize.
10. After the sugar reaches a nice caramel color add the heavy cream and butter for the caramel sauce and stir to completely combine. Pour over the loosely arranged pecans in the cookie crust. Place in the refrigerator or freezer until cool. **Do not freeze.**

11. Place the metal bowl of bittersweet chocolate on the boiling pot of water. **Turn off the burner.**
12. Continuously stir the chocolate until it is melted and add the ½ ounce of butter to the chocolate in a smashing motion. Stir to completely combine.
13. Add the yolks to the chocolate and stir to completely combine. **Be sure to check if the caramel sauce has cooled.**
14. Fold a spatula full of the whipped cream into the egg white chiffon carefully. Then fold the chiffon back into the rest of the whipped cream.
15. **Use separate spatulas for the chocolate and for the whipped cream mixture.** Add a spatula full of the whipped cream and chiffon mixture into the chocolate and stir vigorously to combine. Repeat with a little less of the mixture if necessary (to cool or to lighten the chocolate even more).
16. Carefully fold the rest of the whipped cream mixture into the chocolate to create a mousse.
17. Pour the mousse right on top of the cooled caramel sauce and place in the refrigerator for at least 2 hours (or until set up) or overnight.
18. Combine all of the ingredients for the whipped cream topping together in an electric mixer's bowl and whip until it just reaches stiff peaks.
19. With an 824 star tip, pipe down the middle a rope using a circular clockwise motion.
20. Turn the pie around (180 degrees), and on each side of the rope pipe another rope in a circular counter-clockwise motion.
21. Turn the pie around (180 degrees), and on pipe ropes on the sides of the new ropes in a circular clockwise motion.
22. Repeat until the whole pie has been topped. Pie is ready to be served or can be topped with caramel sauce, chocolate sauce, and crushed pecan pieces for a rustic finished look. Pie can also be refrigerated for at least an hour to allow the whipped cream to set up so that the slices have a nice clean finished look.

This pie can be kept for 3-4 days and at the most a week (but that's really pushing it). If you are concerned about salmonella or raw egg food borne illness you can create a simple chocolate mousse by making a dark chocolate milk out of chocolate syrup and heavy cream and whipping them together. It won't have the exact same consistency as chocolate mousse but it won't have raw egg in it either.