

Kahlua White Russian Pie

<u>Ingredients</u>	1, 9-inch pie	2, 9-inch pies	3, 9-inch pies
Chocolate Cookie Crust	As needed	As needed	As needed
Powdered Gelatin	¼ oz	½ oz	¾ oz
Cold Water	2 oz	4 oz	6 oz
Egg Yolks	1 ½ oz	3 oz	4 ½ oz
Egg Whites	4 ½ oz	9 oz	13 ½ oz
Heavy Cream	4 oz	8 oz	12 oz
Granulated Sugar	2 oz	4 oz	6 oz
Kahlua	1 ½ oz	3 oz	4 ½ oz
Vodka	1 oz	2 oz	3 oz
Vanilla Extract	To Taste	To Taste	To Taste
Garnishes: Chocolate Curls	As needed	As needed	As needed
Heavy Cream	As needed	As needed	As needed

Method of Preparation

1. Prepare chocolate cookie crust.
2. Whip the cream to medium peaks, stabilize the fat by placing in the fridge.
3. Bloom gelatin with the water.
4. Whisk ¾ of the sugar and the yolks together then place over a double boiler and continue to whisk until it turns light in color. This is called ribbon stage, it should be full, frothy, and builds up on itself. It takes about 30 – 60 seconds.
5. Remove yolks from double boiler and melt gelatin on it. Add melted gelatin to the yolks, and then flavorings/liquors. At this time the yolks should be at room temperature. If not STOP, and allow to cool to room temperature.
6. Prepare chiffon with the egg whites. Whip until soft peak stage then add the remaining ¼ of sugar and whip to medium peak.
7. Fold the cream and chiffon together (until they are ¾ of the way incorporated).
8. Pour yolks in cream while whisking slowly. Keep the yolks pouring in a slow steady stream while rotating the bowl.
9. Pour into prepared crust, right up to the top keeping it smooth and level.
10. Refrigerate until set about 2 hours. When ready to serve pipe chantilly around the edges.