



Pithivier

Ingredients

4 ½ oz unsalted butter
½ cup superfine sugar
1 egg
*scant 1 cup ground almonds**
3 oz milk chocolate, grated
9 oz ready-made puff pastry
1 egg, beaten
2 tbsp superfine sugar

Directions

Cream the butter and sugar together until light and pale, and then gradually add the egg, beating well. Fold in the ground almonds and chocolate.*

Roll out the pie dough and cut 2 x 11 inch diameter disks. Place 1 pie disk on a cookie sheet and mound the almond mixture on top of it, leaving a 1 inch edge. Brush the edges with the beaten egg, and put the second disk on top, seal the edges, and score the top with a swirl pattern. Let chill for thirty minutes.

***Joel Start here** Egg wash top of pithivier. Preheat the oven to 400 degrees F. Bake the pithivier for fifteen minutes, then reduce the oven temperature to 375 degrees F for an additional 10 minutes.*

Remove the pithivier from the oven and sprinkle with the bakers sugar. Place under a preheated broiler and let the sugar caramelize-if your broiler is really hot, this should take less than 1 minute. Slice and serve warm with ice cream.

**alternate-use almond paste*