

SWEET & SALTY MUD PIE

Prepared by: Brad Patton

Source: Marcus Off Duty

FOR THE CRUST

8 tablespoons (1 stick) unsalted butter

1 (9-ounce) box chocolate wafer cookies (such as Famous Chocolate Wafers)

½ cup sugar

FOR THE FILLING

2 tablespoons water

1 (1/4-ounce) envelope unflavored gelatin

2 vanilla beans, split lengthwise

3 cups heavy cream

½ cup milk

1 cup sugar

9 ounces semisweet chocolate (56% cacao), finely chopped

1 pound cream cheese, softened

2 teaspoons garam masala

2-3 salted potato chips

MAKE THE CRUST

Melt the butter in a small saucepan over low heat and cook, stirring occasionally, until the milk solids brown and the butter smells deliciously nutty, about 10 minutes; be careful not to let it burn. Take it off the heat immediately.

Pulse the chocolate wafers in a food processor to make coarse crumbs. Add the sugar and the melted butter and pulse until all the crumbs are moistened. Press the crumbs evenly on the bottom and up the sides of a 10-inch pie plate. Chill the crust in the refrigerator for at least 1 hour.

MAKE THE FILLING

Put the water into a small bowl and sprinkle in the gelatin. Let sit so the gelatin will soften.

Scrape the vanilla seeds into a medium saucepan, add the bean pods, 2 cups of the cream, the milk, and sugar. Bring to a boil over medium-high heat. Remove from the heat and take out the vanilla pods.

Add the softened gelatin to the hot milk mixture and gently whisk for 1 minute to dissolve.

Put the chocolate in a medium, heatproof bowl. Bring the remaining 1 cup heavy cream to a boil in a small saucepan over medium heat, then pour over the chocolate. Whisk gently until the chocolate is melted and the ganache is smooth.

Beat the cream cheese and garam masala in a large bowl with an electric mixer until fluffy. Add the chocolate ganache and beat until it is fully incorporated. Add the milk mixture and beat on low speed until the filling is fully combined.

Scrape the filling into the chilled crust and crumble the potato chips over the top. Refrigerate until the filling is firm, at least 2 hours, before serving.

Brad's Notes: "Make sure you give each set of ingredients time to cool before combining. I might make this again."

