

BOSTON CREAM PIE *Recipe*

INGREDIENTS:

One 10" round sponge cake
Pastry cream
4 oz. toasted almonds
White chocolate
Semi-sweet chocolate

SPONGE CAKE (FOR ONE 10-INCH PAN):

7	Eggs, separated
8 oz.	Sugar
1 Cup	Flour
1 oz.	Melted butter

METHOD:

In two bowls, separate egg yolks and whites. Add $\frac{1}{2}$ of the sugar to each bowl. Beat both until peaked. When stiff, fold the whites into the yolk mixture.

Gradually add flour, mixing with a wooden spatula. Mix in the butter. Pour this mixture into a 10 inch creased cake pan.

Bake at 350 degrees for about 20 minutes, or until spongy and golden. Remove from oven and allow to cool fully.

PASTRY CREAM:

1 tbsp.	Butter
2 cups	Milk
2 cups	Light cream
$\frac{1}{2}$ cup	Sugar
3 $\frac{1}{2}$ tbsp.	Cornstarch
6	Eggs
1 tsp.	Dark rum

METHOD:

Bring to a boil in a saucepan the butter, milk and light cream. While this mixture is cooking, combine the sugar, cornstarch and eggs in a bowl and whip until ribbons form.

When the cream, milk, butter mixture reaches the boiling point, whisk in the egg mixture and cook to boiling. Boil for one minute. Pour into a bowl and cover the surface with plastic wrap. Chill overnight if possible. When chilled, whisk to smooth out and flavor with 1 tsp. dark rum.

GANACHE:

2 cups Heavy cream
6 oz. Semi-sweet chocolate

Place finely chopped chocolate into a heat-proof glass or metal bowl.

Heat cream on the stovetop until just simmering. If it's boiling, the cream is too hot and could separate or even burn the chocolate. Once you see little simmers around the edges, turn off the heat and immediately pour the warm cream over the chocolate.

Let the 2 sit for a few minutes before stirring.

Stir slowly until smooth.

WHITE CHOCOLATE:

3 oz. White Chocolate

Warm 3 oz. of white chocolate over boiling water to approximately 105 degrees. Thin with water if necessary. Place in a piping bag with a 1/8-inch tip.

ASSEMBLY PROCEDURES:

Level the sponge cake off at the top using a slicing knife.

Cut the cake into two layers.

Spread the flavored pastry cream over one layer. Top with the second cake layer. Reserve a small amount of the pastry cream for the following step.

Spread the sides of cake with a thin coating of the reserved pastry cream.

Top the cake with a smooth layer of ganache as described.

Follow immediately with spiral lines starting from the center of the cake, using the melted white chocolate in a pastry bag. To create the "spiderweb" design, score the white lines with the point of a pairing knife, starting at the center and pulling outward to the edge.

Press on toasted almonds on the sides of the pie.