



## 6" COOKIE N CREME MOUSSE PIE

A creamy chocolate mousse pie with Cookies 'n Crème Bettercreme and a rich chocolate ganache filling.

**Yield:** 1 pie



## INGREDIENTS

- 4 oz **RICH'S** Bettercreme® Cookies 'n Creme Icing Made With OREO® Cookies, 9-Lb Pail (#00331)
- 4 oz 6" Pie Shell
- .75 oz **RICH'S** ALLEN® GANACHE DARK CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED (#11587)
- 4 oz Chocolate Mousse
- .25 oz Chocolate Curls and Wings
- 3 oz Chocolate Chip Cookie

## DIRECTIONS

- 1 Using an unbaked 6" pie shell, place a 3 oz. chocolate chip cookie in the bottom of the pie shell and bake according to pie shell direction. Let cool.
- 2 Spread a thin layer of chocolate ganache over the cookie.
- 4 Pipe Cookies-n-creme Bettercreme® Whipped Icing on top.
- 5 Garnish with chocolate curls around the outside edge of pie and an Oreo® cookie in the center of pie
- 3 Fill with chocolate mousse. (see notes)

## CHEF NOTES

Mousse Formula • 1 - 5 lb. container Rich's chocolate pudding • Either 1 container of liquid Perfect Finish® or ½ pail of whipped Perfect Finish® (8 lbs.), chocolate • 2 small boxes or 1 large box of instant chocolate pie filling. • If using liquid Perfect Finish®, mix all items together until well blended and whipped to proper consistency. • If using whipped Perfect Finish®, mix instant pudding into the pudding first, then add the whipped Perfect Finish® • Keep refrigerated