

JOHN ASH & CO

Bella Rosa S'mores Pie By Pastry Chef Casey Stone

Crust:

1 ¾ cup graham crumbs
2 Tablespoons sugar
4 Tablespoon plus 1 teaspoon butter

Filling:

12 ounces semi-sweet chocolate
2 Tablespoons butter
1 ¼ cup heavy cream
3 Tablespoons finely ground Bella Rosa French Roast coffee beans

Meringue:

4 egg whites
1 cup sugar

Supplies:

Parchment paper
Acetate sheets

For Crust: Melt butter and mix with rest of ingredients. Take 15-3 inch ring molds, place on a half sheet parchment pan, and line the inside of each mold with acetate. Press 2 tablespoons of crumb mix into each mold (you may have extra crust). Set pan in refrigerator while you make the filling.

For Filling: Heat cream with ground coffee. Bring to a boil. Strain over melted chocolate. Add in butter and whisk until melted. Divide evenly between all of the ring molds, pouring on top of crust. Place in freezer and freeze until solid.

For Meringue: In a small saucepan, heat water to a simmer. In a stand mixer bowl, place egg whites and sugar and place bowl over saucepan. Whisking constantly, bring mixture to 140 degrees (hot to the touch). Place bowl on stand mixer and whisk until mixture becomes white and fluffy and bowl is slightly warm but not hot. Remove molds from freezer and pipe meringue on top of hardened chocolate mixture. Place back in freezer and freeze for 45 minutes.

While still frozen, remove acetate from s'mores. Let sit in refrigerator for at least 4 hours before serving. When ready to serve, burn meringue with a torch until toasty.