

Peanut Butter Pie

Yield: Approximately 1, 9 ½ inch round tart



Medium

For Chocolate Shortbread:

Ingredients:	Amount
Butter, softened	75 g
Granulated Sugar	56 g
All Purpose Flour	88 g
Cocoa Powder	30 g
Baking Soda	1 g
Salt	4 g

For Final Crust

Ingredients:	Amount
Chocolate Shortbread Crumbs	250 g
Butter, melted	25 g

For Peanut Butter Mousse

Ingredients:	Amount
Itaberco Pronto Mousse Classic (PS-420)	40 g
Whole Milk	40 g
Heavy Cream 40%	400 g
Itaberco Peanut Butter Flavor 145	140 g

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For Ingredients for Garnish

Ingredients:

Itaberco Chocolate Ganache GAN-4345

Itaberco Peanut Butter Sauce (TS-145)

Toasted Peanuts, chopped

Dark Chocolate, chopped

Tools

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|----------|---|-----------|-------------------------|
| 1 | Digital Gram Scale | 6 | Oven |
| 2 | Kitchen aid mixer with paddle and whip attachment | 7 | 9 ½ inch round tart pan |
| 3 | Rubber spatulas | 8 | Baking Sheet Trays |
| 4 | Piping Bags | 9 | Food processor |
| 5 | Mixing Bowls | 10 | Small Offset Spatula |

To Prepare Shortbread:

- 1** Preheat oven to 325°F.
- 2** Scale all ingredients.
- 3** Paddle all ingredients together.
- 4** Crumble dough onto a Half Sheet Tray and bake for 15-20 minutes.
- 5** Allow shortbread to cool, and then process into crumbs using a food processor.

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To Prepare Final Crust:

- 1 Preheat oven to 325°F.
- 2 Scale all ingredients.
- 3 By hand, combine all ingredients, and then press into tart pan.
- 4 Freeze crust for 30 minutes or until frozen solid.
- 5 Bake crust for 10-15 minutes.
- 6 Allow to cool completely before adding mousse.

To Prepare Peanut Butter Mousse

- 1 Scale Pronto Mousse and whole milk together in Kitchen aid mixing bowl. Whisk well by hand.
- 2 Scale Heavy Cream and **Itaberco Peanut Butter Flavor 145** on top of the **Itaberco Pronto Mousse Classic (PS-420)**/milk mixture. Whisk well by hand.
- 3 Whip on medium high to medium peaks.
- 4 Pour mousse into cooled pie crust. Smooth with offset spatula. Allow to set up 2-4 hours or overnight in refrigerator.

To Garnish

- 1 Pipe Chocolate Ganache and **Itaberco Peanut Butter Sauce (TS-145)** onto the top of the pie as desired.
- 2 Place chopped dark chocolate and peanuts onto the top of the pie as desired.