**Grand Marnier Chocolate Banana Cream Pie**

Serves 12

**Pie Shell**

2-1/2 cups all-purpose flour

3 tablespoons granulated sugar

1 teaspoons salt

2-1/4 sticks cold unsalted butter, cut into 1/2” pieces

6 tablespoons ice water

as needed pie weights or raw beans for weighting shell

Combine together flour, sugar, and salt in food processor. Scatter butter over flour mixture. Pulse until mixture resembles coarse meal. Transfer mixture to bowl. Sprinkle ice water over mixture. Toss to combine. Press together to form dough. Form into disk. Wrap in plastic wrap. Chill 30 minutes. Place dough on lightly floured surface. Roll out to 1/8” thickness with rolling pin. Fit into 10” pie plate. Trim, leaving ½ inch overhang. Crimp edges. Pierce bottom of shell all over with fork. Cover with plastic wrap. Chill 30 minutes. Pre-heat oven to 425°F. Line shell with foil. Fill with pie weights (or raw beans). Bake in middle of oven 10 minutes. Carefully remove foil and weights. Bake shell until golden, 5 minutes more. Cool on rack.

**Chocolate Cream**

10 ounces bittersweet chocolate, finely chopped

6 tablespoons unsalted butter, cut into 6 pieces

6 large egg yolks

1/2 cup sugar

1/2 cup cornstarch

1/4 teaspoon salt

4 1/2 cups milk

3 tablespoons Grand Marnier

Combine chocolate and butter in large bowl. In separate bowl, whisk together egg yolks and sugar until thick, creamy, and pale. Slowly whisk in cornstarch and salt until well combined. In large heavy saucepan, bring milk to boil. Remove pan from heat. Gradually add about 1 cup hot milk to egg yolk mixture. Whisk yolk mixture into remaining milk in pan. Bring to boil over moderate heat, whisking constantly to prevent scorching. Gently boil, 1 minute. Strain through fine sieve. Whisk into chocolate and butter until well incorporated. Whisk in Grand Marnier. Cover surface of chocolate cream with plastic wrap. Cool to room temperature.

**Presentation**

3 large bananas, not too ripe, peeled, cut into ¼” rounds

2 cups well chilled heavy cream

2 tablespoons granulated sugar

\*\* chocolate shavings

Pour 1 1/2 cups chocolate cream into shell. Spread evenly. Arrange half of the bananas over chocolate cream. Cover with 1 1/2 cups chocolate cream. Spread evenly. Top with remaining bananas. Cover with remaining chocolate cream. Spread evenly. Cover surface of pie with plastic wrap. Chill at least 2 hours. Beat cream and sugar until it holds stiff peaks. Spread whipped cream over pie. Garnish with chocolate shavings.

Bon Appetit…Executive Chef Bernard Guillas

The Marine Room, La Jolla, California

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