



Chocolate Truffle Pie with Orange-Champagne Sabayon and Strawberries

 Dairy Free

READY IN



80 min.

SERVINGS



12

CALORIES



344 kcal

DESSERT

Ingredients

- ☐ 12 servings almonds lightly toasted sliced
- ☐ 1 pound bittersweet chocolate 61% chopped (do not exceed cacao)
- ☐ 3 large eggs
- ☐ 0.3 cup very ground almonds finely
- ☐ 6 tablespoons plus 1 tablespoon pareve margarine unsalted ()
- ☐ 0.3 cup matzo cake meal
- ☐ 1 teaspoon orange peel finely grated

- ☐ 0.3 teaspoon salt
- ☐ 1.3 pounds strawberries hulled sliced
- ☐ 2 tablespoons sugar
- ☐ 1 tablespoon vanilla extract

Equipment

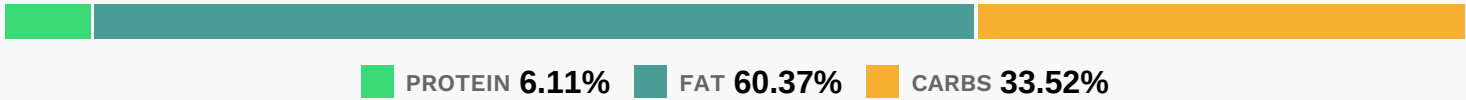
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ microwave
- ☐ pie form

Directions

- ☐ Preheat oven to 350°F. Coat 9-inch glass pie dish with margarine.
- ☐ Whisk first 3 ingredients in small bowl.
- ☐ Combine 1 pound chocolate and 6 tablespoons margarine in large microwave-safe bowl.
- ☐ Microwave in 20-to 30-second intervals until smooth, stirring often. Set aside to cool.
- ☐ Beat eggs in large bowl 1 minute.
- ☐ Add sugar and vanilla. Beat until thick and pale yellow, 3 to 4 minutes. Beat in orange peel, then chocolate mixture. Reduce speed to low; beat in dry ingredients.
- ☐ Transfer batter to pie dish; place on rimmed baking sheet.
- ☐ Place baking sheet with pie in oven.
- ☐ Bake pie until cracked on top and tester inserted into center comes out with moist crumbs attached, 45 to 50 minutes. Cool to room temperature (center will fall).
- ☐ Combine 1 ounce chopped chocolate and 1 tablespoon margarine in microwave-safe bowl. Microwave in 15-second intervals until glaze is smooth, stirring often.
- ☐ Drizzle glaze over pie.

- ☐
- Sprinkle with almonds. DO AHEAD: Can be made 1 day ahead. Chill until cold. Tent with foil; chill.
- ☐
- Toss berries, sugar, and orange peel in medium bowl to blend. Chill until ready to serve, up to 4 hours.
- ☐
- Cut pie into wedges; place on plates.
- ☐
- Serve with strawberries and sabayon.

Nutrition Facts



Properties

Glycemic Index:10.01, Glycemic Load:2.48, Inflammation Score:-6, Nutrition Score:10.658261065898%

Flavonoids

Cyanidin: 0.82mg, Cyanidin: 0.82mg, Cyanidin: 0.82mg, Cyanidin: 0.82mg Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg, Petunidin: 0.05mg Delphinidin: 0.15mg, Delphinidin: 0.15mg, Delphinidin: 0.15mg, Delphinidin: 0.15mg Pelargonidin: 11.74mg, Pelargonidin: 11.74mg, Pelargonidin: 11.74mg, Pelargonidin: 11.74mg Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg, Peonidin: 0.02mg Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg, Catechin: 1.48mg Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg, Epigallocatechin: 0.39mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg, Epicatechin 3-gallate: 0.07mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg, Naringenin: 0.13mg Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg, Isorhamnetin: 0.03mg Kaempferol: 0.24mg, Kaempferol: 0.24mg, Kaempferol: 0.24mg, Kaempferol: 0.24mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.53mg, Quercetin: 0.53mg, Quercetin: 0.53mg, Quercetin: 0.53mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

Nutrients (% of daily need)

Calories: 343.66kcal (17.18%), Fat: 23.15g (35.61%), Saturated Fat: 10.02g (62.63%), Carbohydrates: 28.92g (9.64%), Net Carbohydrates: 24.47g (8.9%), Sugar: 18.5g (20.56%), Cholesterol: 48.77mg (16.26%), Sodium: 136.59mg (5.94%), Alcohol: 0.37g (100%), Alcohol %: 0.41% (100%), Caffeine: 32.51mg (10.84%), Protein: 5.27g (10.54%), Manganese: 0.73mg (36.56%), Vitamin C: 28.02mg (33.97%), Copper: 0.52mg (25.83%), Magnesium: 77.98mg (19.49%), Fiber: 4.45g (17.79%), Iron: 3.02mg (16.79%), Phosphorus: 143.48mg (14.35%), Selenium: 8.33µg (11.9%), Potassium: 319.41mg (9.13%), Zinc: 1.28mg (8.55%), Vitamin A: 343.17IU (6.86%), Vitamin B2: 0.11mg (6.48%), Vitamin E: 0.97mg (6.44%), Calcium: 48.5mg (4.85%), Folate: 18.27µg (4.57%), Vitamin B5: 0.39mg (3.89%), Vitamin K: 3.81µg (3.63%), Vitamin B3: 0.67mg (3.33%), Vitamin B6: 0.06mg (3.11%), Vitamin B12: 0.19µg (3.1%), Vitamin B1: 0.04mg (2.85%), Vitamin D: 0.25µg (1.67%)