

# Chocolate Mousse Pie

## with Almond Shortbread Crust

A decadent and rich chocolate mousse pie featuring a homemade chocolate mousse infused with Chocolate Chai Pu-erh tea, topped with a flavorful whipped cream. The almond shortbread crust, made with Almond Oolong tea and almond extract, adds a delightful nutty flavor.

**PREP TIME:** 30 minutes

**CHILL TIME:** 4 hours

**COOK TIME:** 10 minutes (for crust)

### Almond Shortbread Crust:

1 1/2 C all-purpose flour

1/2 C almond flour

1/2 C granulated sugar

1/2 C unsalted butter, melted

1/4 C Almond Oolong tea, brewed and cooled

1/2 t almond extract

**PREHEAT THE OVEN** to 350°F.

**IN A LARGE BOWL**, combine the all-purpose flour, almond flour, and granulated sugar.

**ADD THE MELTED BUTTER**, brewed tea, and almond extract, mixing until a dough forms.

**PRESS THE DOUGH** into the bottom and up the sides of a 9-inch pie dish.

**BAKE FOR 10 MINUTES**, or until the crust is golden brown. Allow it to cool completely.

### Chocolate Mousse:

1 1/2 C heavy cream

1/2 C Chocolate Chai Pu-erh tea, brewed and cooled

8 oz semi-sweet chocolate, chopped

1/4 C granulated sugar

1 t vanilla extract

1/4 t salt

**IN A SAUCEPAN**, heat the heavy cream and brewed tea over medium heat until just simmering.

**REMOVE FROM HEAT** and add the chopped chocolate, stirring until melted and smooth.

**IN A LARGE BOWL**, whisk together the granulated sugar, vanilla extract, and salt.

**GRADUALLY ADD** the chocolate mixture to the sugar mixture, stirring constantly until smooth.

**CHILL THE MIXTURE** in the refrigerator for 1 hour.

**WHIP THE CHILLED** mixture until light and fluffy.

**POUR THE MOUSSE** into the cooled almond shortbread crust.

**CHILL FOR AT LEAST 3 HOURS** or until set.

## Flavored Whipped Cream:

1 C heavy cream  
2 T powdered sugar

1/2 t vanilla extract  
1/4 t ground cinnamon

**IN A LARGE BOWL**, combine the heavy cream, powdered sugar, vanilla extract, and cinnamon.

**WHIP THE MIXTURE** until soft peaks form.

**TOP THE CHILLED PIE** with the flavored whipped cream before serving.