

GUASTELLO'S VILLAGE MARKET

Chocolate Haupia Pie

Serves 8

Ingredients

1 frozen pie crust (small)
1 cup sugar
1 cup milk
1 can coconut milk
1 cup water
½ cup cornstarch
7oz. semi-sweet chocolate
1½ cups heavy whipping cream
¼ cup sugar

DIRECTIONS:

Preheat oven at 350 degrees.

If using a frozen pie crust. Prepare pie crust according to directions.

Whisk the following ingredients: sugar, milk and 1 can coconut milk.

Next, stir water into cornstarch and set aside.

Pour coconut milk mixture into sauce pan and bring to a boil, then turn heat lower to a simmer and whisk in cornstarch continually until thickened.

Melt chocolate pieces in a microwave for just a minute.

Separate the Haupia mixture equally. Pour half the mixture into the melted chocolate and stir together and fill bottom of pie crust. The other half pour on the top of mixed chocolate.

Refrigerate the Haupia pie for at least 1 hour.

Whip heavy cream with remaining sugar until peaks are formed and add to pie.

Refrigerate for another hour and enjoy!

Credit: ilovehawaiianfoodrecipes.com