LIGHT & SWEET

Moon Pie

PREP
30 min

SERVES
8 slices

Vegetarian

A cool, silky white chocolate and lemon cream pie on a buttery shortbread base, dusted to look like a full moon. Make it a day ahead.

Ingredients

- 200 g shortbread biscuits, finely crushed
- 90 g butter, melted
- 300 g good white chocolate, chopped
- 300 ml double cream
- 250 g mascarpone
- Zest of 1 lemon and 2 tbsp lemon juice
- 1 tsp vanilla extract
- A pinch of salt
- Icing sugar, to dust
- Whipped cream or fresh berries, to serve (optional)

Method

1. Mix the crushed biscuits with the melted butter until it looks like wet sand. Press firmly into the base and up the sides of a 23 cm pie tin. Chill for 30 minutes.
2. Heat 100 ml of the cream until steaming, but not boiling. Pour it over the white chocolate and leave for 2 minutes, then stir until completely smooth. Let it cool to room temperature.
3. Whisk the mascarpone with the lemon zest, lemon juice, vanilla and salt until smooth, then stir in the cooled chocolate.
4. Whip the remaining cream to soft peaks and fold it gently into the chocolate mixture.
5. Spoon the filling into the chilled base and smooth the top. Chill for at least 6 hours, ideally overnight, until firm.

6. Just before serving, dust generously with icing sugar. Slice with a hot, dry knife.

Cook's tip

Use white chocolate with a high cocoa butter content, not a cheap baking bar. It sets better and tastes creamier. Make the pie the day before so the slices stay clean.