
Kumquat Chocolate Pie (from Douglas Sietsema with thanks to Odile Gendreau)



1 Almond Flour Crust

1.1 Ingredients

- 2 cups blanched almond flour (or substitute almond meal, which has more of the dark skin included if you want a more rustic flavor)
- 2 tablespoons granulated sugar (omit for a savory crust)
- ¼ teaspoon baking soda
- ¼ teaspoon kosher salt
- 2 tablespoons lightly chilled coconut oil (or substitute cold butter)
- 1 egg
- ¼ teaspoon vanilla extract (omit for a savory crust)

1.2 Instructions

- 1/ Preheat oven to 350 degrees
- 2/ Grease (or spray with non-stick spray) a 9–10-inch pie pan
- 3/ Place flour, sugar, baking soda, and salt in a food processor (metal blade) and pulse several times to mix
- 4/ Add the egg and vanilla extract, then scatter small pieces of the chilled coconut oil over the top – pulse until the mixture forms a ball
- 5/ Press the dough ball into a flat disc, then work it evenly across the bottom and up the sides of the pie plate with even thickness
- 6/ Prick the crust liberally across the bottom and sides with a fork, then bake until the bottom is

dry and the tops of the sides are lightly to medium brown (15–20 minutes)

7/ Remove from oven and allow to cool

2 Filling

2.1 Ingredients

- 1 ½ pounds kumquats, halved or quartered lengthwise and seeds removed (cut 20-40 of the smooth ends off into buttons for garnish if desired)
- 2 tablespoons sugar
- 8–10 ounces dark chocolate chunks (eg, 62% or greater proportion cacao)
- ¾ cup heavy whipping cream
- 3–4 tablespoons Grand Marnier or other liqueur to taste (optional)

2.2 Instructions

- 1/ Stir the kumquats and sugar with a little bit of water (start with a tablespoon and add as needed) in a wide pan over low heat until softened but not mushy – keep looking for and removing previously undiscovered seeds as they appear
- 2/ Melt the chocolate slowly and add in the cream until the mixture is blended evenly – avoid heating excessively or the butterfat from the chocolate may separate (it can be removed with a suction-type turkey baster)
- 3/ Stir in the Grand Marnier

3 Assembly

- 1/ Spread the marmalade evenly over the bottom of the pie crust
- 2/ Pour the chocolate filling evenly over the marmalade
- 3/ Garnish with extra slices of kumquat or other tidbits around the edge (optional)
- 4/ Chill in the refrigerator five hours or more until firmly set (the top of the chocolate may remain slightly tacky)

