



Dried Apricot Pecan Pie (serves 8-10)

1 Bring apricots and water to a boil and let simmer (at low heat) for about 10 minutes. Then drain the apricots and blend well with the roasted pecan and walnuts, sugar, jam and cinnamon.

2 Spread the topping evenly across the (unbaked) tart shell and bake at 170°C (340°F) for about 30 minutes or until the edges turn golden brown.

3 Chop the milk chocolate and add the honey in a mid-sized bowl. Melt sugar in a saucepan and let simmer until it takes on a golden color and starts to bubble slightly, then stir in heavy cream (be careful, this could get messy!) until the mixture's consistency looks even. Remove from stove.

4 Pour the mixture over the chopped chocolate/honey and stir until the chocolate has fully melted, add the pecans and pour the mass evenly over the already baked pie shell. Chill for about two hours.

5 For the final touch, melt semi-sweet chocolate and heavy cream in a pan while stirring. Once melted, pour over the tart and chill again for another two hours.



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Recipe source: cuisine.at, adapted

Required time: preparation 30 min., baking 30 min.

Instructions for the pie bottoms/ shells, please [see here](#)

Ingredients:

- * 100g dried apricots, chopped
- * 150ml water
- * 60g sugar
- * 100g pecan nuts, lightly roasted
- * 50g walnuts, lightly roasted
- * 2 tbsp apricot jam
- * 1 tsp ground cinnamon
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Chocolate Pecan Pie (serves 10-12)

Recipe source: [epicurious](http://epicurious.com), adapted

Required time: prep. 45 min. (incl. baking), chilling time about 4 hours

Instructions for the pie bottoms/ shells, please [see here](#)

Ingredients:

- * 150g sugar
- * 250ml heavy cream
- * 200g pecan nuts, lightly roasted
- * 200g high-quality milk chocolate (e.g. Lindt), chopped
- * 1 tbsp honey

Ingredients for the topping:

- * 100g high-quality bittersweet chocolate (e.g. Lindt), chopped
- * 100ml heavy cream