

Mmmmm... **The 5 Best Thanksgiving Pies!**

**EASY  
RECIPES**

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**Leah  
Remini  
MV**

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ENTERTAINING / FOOD / TRAVEL / HOME

**THANKSGIVING  
PIE SPECIAL**

- Cleaning hotel rooms for the church as a child
- Grueling interrogations and fears for her family
- Punished for disrupting Tom & Katie's wedding

**Plus** Explosive new details from her tell-all book *Troublemaker*



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THANKSGIVING  
PIE SPECIAL

**Expert Tip!**  
Swap kosher salt for grey salt, suggests Murphy, who named his new restaurant after one of his favorite seasonings. 'It's crunchy, light and flavorful—a great finishing salt.'



MARC MURPHY murphy chefs

# Chocolate Hazelnut Crostata

THE CHEF-OWNER OF GREY SALT IN THE SEMINOLE HARD ROCK HOTEL TAMPA SHARES AN EASY ITALIAN DESSERT

- 1 9-in. frozen pie shell
- $\frac{3}{4}$  cup semisweet chocolate chips
- 1 cup hazelnuts, lightly toasted, skinned and chopped
- 2 large eggs plus 2 large egg yolks, beaten
- $\frac{1}{4}$  cup heavy cream
- 2 tbsp. melted butter
- 1 tbsp. orange zest

- 1 cup pure maple syrup
- 1 cup granulated sugar
- 2 tsp. kosher salt

1. Preheat oven to 350°. Prepare the crust per package instructions. Sprinkle the chocolate chips and hazelnuts directly onto the crust.
2. In a medium bowl,

mix all the other ingredients together and blend well. Pour the mixture over the chocolate chips and nuts.

3. Bake for 55 minutes to 1 hour or until just set. Let cool and serve with whipped cream or vanilla ice cream.

**Makes:** One 9-in. pie  
**Prep time:** 15 minutes  
**Cook time:** 1 hour



**S'MORES**  
This pie has a graham cracker crust, milk-chocolate ganache and toasted marshmallow fluff. \$38, [butterandscotch.com](http://butterandscotch.com)



**LEVEE HIGH CARAMEL PECAN APPLE**  
There are 18 apples packed into each dome-shaped crust. \$60, [theblueowl.com](http://theblueowl.com)



**OLD MISSION CHERRY**  
This sweet-tangy pie is filled with Michigan's famous Montmorency cherries. \$27, [gtpie.com](http://gtpie.com)

COUNTERCLOCKWISE FROM TOP: DYLAN RYVES/GETTY IMAGES; PAUL WAGTOUNCZ; ELIZABETH MAXSON; BERTY STRIEWSKI