

CHOCOLATE PASTRY CREAM



Preparation : 5 min - **Resting :** 2 hr - **Cooking :** 12 min - **Equipment :** -

Ingredients : 8/10 ÉCLAIRS

- 300 ml milk at room temperature - 100 g dark chocolate - 30 g flour - 12 g cornflour - 2 eggs + 2 yolks - 50 g sugar - 2 tbsp vanilla sugar

1. Place the milk in the metal bowl, and add the remaining ingredients. Remove the cap and run the EXPERT programme for 12 minutes/speed 4/95°C (14 minutes if the milk is cold). Mix for 30 seconds/speed 15. Refrigerate for 2 hours.

Cook Expert ■

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