Less than 30 minutes Makes 16 slices Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- Custard:
  - 4 cups (1L) milk
  - 1 vanilla pod
  - 1¼ cups (250g) castor sugar
  - 9 egg yolks
  - <sup>1</sup>/<sub>2</sub> cup (60g) cornflour
  - 2 Tbsp (15g) cocoa powder
  - 2 slabs (100g each) 70% dark chocolate, chopped
  - $\frac{1}{3}$  cup (80g) cold butter, cubed
  - 4 sheets (1 box/400g) ready-rolled Today puff pastry, defrosted

## Topping:

- ⅓ cup (40g) icing sugar
- A dash of milk
- Melted chocolate (optional)

## Method:

- 1. Heat milk, vanilla and half the sugar in a pot, stirring until sugar dissolves. Remove from heat to cool slightly, and remove vanilla pod.
- 2. Whisk eggs, cornflour, cocoa powder and remaining sugar together in a separate bowl.
- 3. Slowly pour half the warm milk into yolk mixture, whisking continuously. Add remaining milk.
- 4. Pour mixture back into pot, return to heat and bring to a boil. Cook for 2 minutes, whisking continuously.
- 5. Remove from heat and stir in chocolate and butter until smooth. Transfer mixture into a bowl.

- 6. Place clingfilm directly onto custard to prevent a skin forming. Allow to cool, then place custard in fridge to firm up.
- 7. Preheat oven to 200°C.
- 8. Lay pastry sheets on 4 lined baking trays and prick all over with a fork (to stop the pastry from puffing up).
- 9. Cut each sheet of pastry into 8 rectangles (32 in total) and separate slightly from each other.
- 10. Bake for 18-22 minutes until golden.
- 11. Cool completely on a wire rack.
- 12. Whisk chilled custard until smooth and spoon onto 16 pastry slices.
- 13. Sandwich each one with another pastry slice.
- 14. Mix icing sugar with milk and drizzle over pastry. Drizzle with extra chocolate, if you like.
- 15. Serve within an hour or two for best results.

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