

Less than 30 minutes

Makes 16 slices

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Ingredients:

Custard:

- 4 cups (1L) milk
- 1 vanilla pod
- 1¼ cups (250g) castor sugar
- 9 egg yolks
- ½ cup (60g) cornflour
- 2 Tbsp (15g) cocoa powder
- 2 slabs (100g each) 70% dark chocolate, chopped
- ⅓ 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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