

HAIGH'S

∞ CHOCOLATES ∞

*Chocolate & Hazelnut
Custard Slice*



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Serves 8

100g Haigh's Milk Hazelnut Block chopped finely

100g Haigh's 70% Gourmet Dark Chocolate chopped finely

Haigh's Drinking Chocolate (for dusting)

2 sheets chilled butter puff pastry 27cm x 27cm

4 egg yolks

60g caster sugar

40g flour

20g hazelnut meal

350ml milk

10g butter

100g thickened cream, whipped

14g gelatin powder

100ml hot water

Preheat oven to 210° C. Place the pastry on baking trays and bake for 20-25 minutes until golden brown.

Line a 23cm square deep cake tin with two long lengths of baking paper.

Using a serrated knife trim the pastry to fit the tin and lower one sheet into the base of the tin. Sprinkle over half of the chopped Hazelnut Block chocolate.

To make the custard filling, whisk the egg yolks and sugar and then fold in the flour and hazelnut meal. Bring the milk to the boil and carefully pour in half into the egg mixture and whisk. Return the remaining milk to the heat, whisk in the egg mixture and keep mixing until it returns to the boil.

Transfer the custard mixture to a clean, dry bowl, add the butter and chopped 70%

Gourmet Dark Chocolate and whisk to melt and combine.

Mix the gelatin and hot water and add to the custard with the whipped cream. Pour mixture into the prepared tin and sprinkle over the remaining chopped Hazelnut Block chocolate. Top with the other sheet of pastry and allow to cool.

To finish dust with the Drinking Chocolate.



*Recipe by Ben Kolly,
Haigh's Chocolates*

*Photography by
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