



**Preparation time:** 30 mins | **Cooking time:** 30 mins | **Makes:** 1 1/4 cups

**85g Haigh's 70% Dark Chocolate Pastilles**

2 egg yolks  
1 tablespoon cornflour  
2 1/2 tablespoons caster sugar  
220ml whole milk  
50ml whipping cream

Melt pastilles slowly in a bain-marie or microwave oven.

Whisk the egg yolks with the cornflour and sugar until thick and pale.

Bring the milk and cream to the boil. Pour a little into the egg yolk mixture and mix thoroughly.

Return the saucepan to the heat. Pour the diluted egg mixture into the saucepan with the milk and cream and cook over low heat, stirring constantly with a whisk until it thickens.

Continue cooking for a few more minutes, still stirring to prevent the cream sticking to the bottom of the saucepan. It should become creamier, but most importantly, it must be shiny.

Slowly pour one-third of the hot cream over the melted chocolate.

Using a whisk or flexible spatula, mix in energetically, drawing small circles to create an elastic, shiny appearance.

Incorporate the second third of the liquid, using the same procedure. Repeat with the last third of the liquid.

Blend briefly using a stick blender so that the mixture is smooth and perfectly emulsified.



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