



**READY TO COOK**  
BY HARRIS FARM

# PAIN AU CHOCOLAT CHOCOLATE CROISSANT & CUSTARD PUDDING



PREP  
**15 min**



COOK  
**20 min**



SERVES  
**6**

## INGREDIENTS:

- > 8 Chocolate Croissants
- > 100g 70% Dark Chocolate
- > 4 Egg Yolks
- > 600ml Custard
- > 300ml Cream
- > 3 Tbsp Caster Sugar
- > 250g Strawberries
- > 1Tbsp Icing Sugar

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 4 Eggs
- > 3 Tbsp Caster Sugar
- > 1Tbsp Icing Sugar



# METHOD – GET COOKING!



**1** Preheat the oven to 180°C. Chop the chocolate into small pieces.

In a small pan on a medium heat, add the cream, just before boiling, add the chocolate stirring well until a sauce is formed and then set aside.

**2** Whisk egg yolks and sugar together until well combined.

Heat up the custard in a small saucepan, turn off the heat and add the egg yolks mix to the custard, mixing until well combined.

**3** Cut the croissants in half and place tightly into a medium size baking dish. Pour over half of the custard mixture, then a ¼ of the chocolate sauce, before adding the remaining custard.

Finish with a final layer of chocolate sauce and bake in the oven for 20 minutes.

**4** Cut the strawberries into thin slices and set aside.

Remove dish from oven and let rest for 10 minutes before serving.

Serve warm with chocolate sauce, fresh strawberries, and a dusting of icing sugar.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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