

Miele

Chocolate crème caramel

By Kirsten Tibballs

30 minutes, plus cooling and setting time

Preparation time

1 hour 30 minutes

Cooking time

6-8

Serves



INGREDIENTS

Caramel

Vegetable oil spray, for greasing

125 ml water (A)

165 g caster sugar

20 ml water (B)

Chocolate custard

240 ml thickened cream

335 ml full cream milk

1 tsp vanilla bean paste

4 eggs

75 g caster sugar

15 g Dutch processed cocoa powder

METHOD

Caramel

1. Prepare a cake tin, 20 cm in diameter, by greasing it with vegetable oil, then set aside.
2. Place the water (A) and sugar into a saucepan over medium heat, induction setting 5.
3. Once the sugar has dissolved, increase to high heat, induction setting 8 and rapidly boil until the caramel is golden-brown in colour, approximately 20 minutes.
4. Remove from the heat, add water (B), and whisk to combine.
5. Pour the caramel into the prepared cake tin.
6. If using a steam oven with microwave, remove the glass shelf and place a baking and roasting rack in the middle of the steam oven.

Chocolate custard

1. Place the cream, milk and vanilla into a saucepan and bring to the boil over medium heat, induction setting 6.
2. Meanwhile, place the eggs and sugar into a bowl and whisk to combine.
3. Sieve the cocoa powder over the egg mixture and whisk to incorporate.
4. Pour the hot liquids over the egg mixture while continuously whisking.
5. Strain the mixture into a jug.
6. Pour the custard mixture over the prepared caramel layer, then cover the cake tin with baking paper and foil.
7. Place into the steam oven and steam at 85°C for 70 minutes.
8. Cool at room temperature, uncovered, for 20 minutes before placing into the refrigerator for a minimum of 3 hours to set, preferably overnight.
9. Run a knife around the edge of the tin, then turn the creme caramel out onto a serving plate.

Hints and tips

- This dessert can be stored in the refrigerator for up to 3 days.
- An indulgently rich take on the classic French Crème Caramel. The Miele steam oven ensures even cooking while maintaining moisture for a perfectly silky, melt-in-your-mouth Chocolate Crème Caramel. Watch Kirsten Tibballs demonstrate this recipe and more on **The Chocolate Queen S4** on Foxtel.