

## Chocolate Chiboust with Raspberries



### Ingredients

- 120ml Milk
- 1 each Vanilla bean, scraped
- 30g Caster sugar
- 10g Corn flour
- 2 each Eggs, separated
- 120g Lindt Excellence 70% Cocoa, melted
- 1 punnet raspberries
- Optional chocolate garnish, gold leaf

### Directions

1. Place Milk, half the sugar and scraped vanilla bean into a medium saucepan. Place egg yolks, corn flour and a couple of tablespoons of the milk mixture into a small bowl and mix until smooth. Bring milk to the boil on medium heat.
2. Once boiling take off the heat, remove vanilla pod and mix approximately one third of the milk with the egg yolk mixture. Return saucepan to the stove and on low heat, stirring with a whisk, cook to a thick custard. Set aside.
3. In the meantime, start the meringue by mixing the remaining sugar into the egg whites and gently warm up to dissolve the sugar. You can do this over a water bath or on a low heat gas flame. Place egg whites on electric mixer and with a whisk attachment whip to a stiff meringue. Using a whisk, gently fold meringue into the hot custard base. Lastly, mix in the melted chocolate.
4. Divide mixture into well grease heart molds and place in the fridge to set for at least two hours. You may even want to line the mould with baking paper.