



## Guanaja 70% pastry cream

### Ingredients:

- 120g Milk
- 120g Heavy cream (36%)
- 10g Cornstarch
- 25g Sugar
- 100g GUANAJA 70% chocolate

Preparation time: 15 minutes

### Directions:

Pour both the milk and heavy cream into a saucepan. In a separate bowl, mix the cornstarch and sugar together, then add 50g of the milk and cream mixture to this bowl. Heat the remaining milk and cream until it boils. Pour about one third of the hot liquid into the sugar and starch mixture, stir well, and then return everything to the saucepan. Bring this mixture to a boil, then pour it over the melted GUANAJA 70% chocolate. Stir with a spatula until smooth and use immediately or refrigerate overnight.