

# Chocolate & Vanilla Marble Flankie

## Ingrédients

- 48g of muscovado sugar or brown sugar
- 48g of granulated sugar
- 150g of brown sugar
- 74g of whole egg
- 3 egg yolks
- 164g of T55 flour
- 40g of cornstarch
- 2.5g of baking powder
- 400g of whole milk
- 400g of heavy cream
- 1 vanilla pod
- 120g of dark chocolate with 66% cocoa
- 120g of dark chocolate chips
- 84g of butter
- 48g of muscovado sugar or brown sugar
- 48g of granulated sugar
- 24g of whole egg
- 144g of T55 flour
- 2.5g of baking powder
- 120g of dark chocolate chips
- 400g of whole milk
- 400g of heavy cream
- 1 vanilla pod
- 1 egg
- 3 egg yolks
- 150g of brown sugar
- 40g of cornstarch
- 20g of T55 flour
- 30g of butter
- 120g of dark chocolate with 66% cocoa

## Préparation

1. I had already made a "classic" flankie with vanilla, a more autumnal version with gingerbread flavors, and here I am with a very indulgent version, marbled with dark chocolate & vanilla.
2. The base is always the same, a crispy and well-chocolate cookie, and for the cream, as very often, I used the one from Julien Delhome's recipe, slightly reducing the sugar to balance the addition of chocolate.
3. The result is a very creamy and chocolatey flan!
4. Ingredients :I used Chocolat Caraïbes, chocolate chips, and vanilla pods from Norohy Valrhona: code ILETAITUNGATEAU for 20% off everything on the site (affiliate).
5. Equipment :I used my Kenwood Cooking Chef: code FLAVIE = 3 accessories of your choice offered with

the purchase of a cooking chef / gifts worth up to €500, payment in 4 installments without fees possible via Paypal / commercial collaboration.

6. 18cm ring Preparation time: 35 minutes + 25 minutes of baking + minimum 3 hours of resting For a flan of 18cm in diameter and 6cm high: Shopping list: of butter of muscovado sugar or brown sugar of granulated sugar of brown sugar of whole egg 3 egg yolks of T55 flour of cornstarch 2.

7. of baking powder of whole milk of heavy cream 1 vanilla pod of dark chocolate with 66% cocoa of dark chocolate chips The cookie base: of butter of muscovado sugar or brown sugar of granulated sugar of whole egg of T55 flour 2.

8. of baking powder of dark chocolate chips Mix the softened butter with the sugars.

9. Then add the egg.

10. Then incorporate the flour and baking powder, then the chocolate chips.

11. As soon as the dough is homogeneous, stop mixing and line your previously buttered ring with it.

12. Place the cookie base in the refrigerator for at least 1 hour.

13. The marbled flan mixture: of whole milk of heavy cream 1 vanilla pod 1 egg 3 egg yolks of brown sugar of cornstarch of T55 flour of butter of dark chocolate with 66% cocoa Heat the milk and cream with the seeds from the vanilla pod.

14. Whisk the egg, egg yolks, and sugar, then add the cornstarch and flour and mix again.

15. Pour half of the hot liquid over the eggs, then return everything to the saucepan and thicken over medium heat, stirring constantly.

16. Off the heat, add the butter and mix again.

17. Then, take of pastry cream and add the chocolate.

18. Mix until the chocolate is completely melted and the cream is smooth.

19. The baking: Pour the two creams alternately into the cookie base.

20. Bake in a preheated oven at 180°C for 25 minutes, then let cool for 1 hour at room temperature and at least 2 hours in the refrigerator before enjoying!