

## Chocolate dessert cream with the magimix

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5 min	5 min 5 min	5 min 5 min 10 min	5 min 5 min 10 min 1/10
5 min 5 min 10 min 1/10 4	5 min 5 min 10 min 1/10 4 3	5 min 5 min 10 min 1/10 4 3 13	

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### 5 min 5 min 10 min 1/10 4 3 13

500g of milk  
100g of dark chocolate dessert  
50g of sugar  
30g of cornstarch

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<span itemprop="recipeIngredient">500g of milk<br/></span><span itemprop="

An excellent recipe for a simple and quick chocolate-flavored cream prepared with the Thermomix TM31, TM5, and TM6 :

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Put the chocolate in the Thermomix bowl and mix for 5 seconds at speed 7.

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Add the milk and cook for 5 minutes at 70°C on speed 3.

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Put the cornstarch and sugar in the Thermomix bowl and set for 30 seconds at speed 4.

Put the cream in small ramekins and let them cool in the refrigerator for at least 6 hours. You will enjoy it. Yum !