



Chocolate Mini Pies Suitable for celiacs

Ingredients

Pastry cream

150 g

Eggs

2 units

Butter

80 g

Flour

5 tsps.

Cornstarch

1 tbsp.

Sugar

4 tbsp.

Preparation

Melt the chocolate and the butter in the microwave.

Then add the remaining ingredients and mix up until the preparation gets homogenous and place it in the MiniSouflee and cook for two minutes.

