Luxurious Chocolate Custard with Salted Caramel Flavour Pearls

March 19, 2026

Luxurious Chocolate Custard with Salted Caramel Flavour Pearls

Creamy rich Luxurious Chocolate Custard with Salted Caramel Flavour Pearls. Just say yes! A divine velvety smooth dessert that’s fabulous to feed a crowd. Easy to prepare well in advance and quick and easy to serve too.

Salted Caramel Flavour Pearls add exquisite bursts of flavour to every mouthful (a fruity flavour would also be delish) and toasted Macadamias add a little crunch. But, if you prefer to go nut free simply crush your favourite biscuit to a rough crumb and add these or even a Tuille or Wafer Biscuit. We used 50/50 Dark and Milk Chocolate (because I didn't put my glasses on when I bought the Chocolate!) It was actually quite divine. A little richer than Milk but not too rich so the Milk Chocolate fans still enjoyed it. Just choose the flavour that suits you and your people – Milk, Dark, White.

What you'll need – serves 6 – 8

- 300 ml Milk
- 300 ml Cream (regular thickened Cream)
- 2 Eggs
- 2 Egg Yolks
- 1/4 cup Sugar
- 1 teaspoon Vanilla Paste or Essence
- 400 gm Chocolate – chopped or button melts (we used 200g dark and 200g milk)
- 200 g Macadamias – toast and chop
- Salted Caramel Flavour Pearls
- You will need a thermometer to ensure the mixture is cooked enough to set 85c
- Serving bowl/dish that will fit 1.1 litres of finished deliciousness. Individual glasses would also be nice.

To do

We are making a Custard first then adding the Chocolate. Super easy but you will need to pay attention and continue to gently mix as it's cooking to avoid lumps. Add the Milk, Cream, Eggs and Yolks with the Sugar and Vanilla into a heat proof bowl. Whisk the ingredients together well.

Next

Grab a pot that the mixing bowl can sit comfortably on (double boiler style) and add some water but not so much that it will touch the bottom of the bowl. Pop it onto the stove at a medium heat then place the bowl on top. **Using a whisk, keep gently moving the mix around so that it cooks evenly.** We are cooking the Custard this way as it's a gentle way to cook so that we don't end up with scrambled eggs!

The Custard is ready when you test and reach **85c with your thermometer.** It will still work if you just cook it and it becomes thicker but it will not set as well if you don't cook it to this temperature.

And then

Carefully remove the bowl from the pot. Set it onto the bench. Add the Chocolate next and continue to mix until it has all melted. Carefully pour the smooth Chocolate Custard into your serving dish/s. Cover with Glad Wrap – sticking it to the top of the Custard and refrigerate overnight to allow it to set firm

To serve

Fill a cup or small jug with some very hot water and pop a serving spoon into it. Using the hot spoon, simply scoop a nice amount on to each plate (re-dip the spoon into the hot water and give a little wipe between scoops). Add some Macadamias and finish with a generous spoonful of our **Salted Caramel Flavour Pearls**.

Until next time

From the Peninsula Larder Team

> ***"When we don't have the words, chocolate can speak volumes."***

— Joan Bauer

**If you’d prefer a different flavour…take a peek at our other flavours, just click HERE There are plenty of others to choose from.