

## Dulce de Leche Dessert

*Serves twelve*

**BASE FOR CHOCOLATE:**

6 TBS (44 grams) cocoa powder bitter  
1 TBS (14 grams) unsalted butter  
1 TBS (12.5 grams) sugar  
2/3 cup (155 grams) whipping cream  
1 teaspoon (5 ml) vanilla extract  
12 vanilla wafers (we used Maria cookies)

Place all the ingredients, except vanilla extract and wafers, in a double boiler and stir constantly.

Add vanilla once the chocolate begins to thicken and continue stirring until the chocolate has the consistency of a paste.

Cover the bottom of a 11x7 inch (28 x 18 centimeters) dish with the vanilla wafers. Place the chocolate paste on top and spread it out. Allow it to cool and harden.

**FOR THE FILLING:**

4 egg yolks  
1 - 12 oz. (354 ml) can evaporated milk  
1 cup (304 grams) dulce de leche  
1 tsp. (5 ml) vanilla extract  
1 cup (125 grams) chopped nuts – you can use almonds, hazelnuts or grated coconut if you like

Beat the egg yolks in another bowl until thick and pale. This will take about five minutes and is a very important step.

Put the evaporated milk and the dulce de leche in a saucepan and mix well. Add a teaspoon of vanilla extract and start stirring over low heat. Stir constantly because evaporated milk tends to stick to the bottom of the pot. Stir until the milk and dulce de leche are well incorporated and the mixture is almost boiling.

Slowly add the beaten egg yolks to the mixture and stir continuously. Work over very low heat and continue stirring until the mixture thickens. Do not allow it to boil because your eggs will scramble.

Turn off the heat once it thickens and it wants to start boiling. Continue stirring for a few minutes as the pot is hot and the custard might stick to the bottom. Pour the hot custard over the solidified chocolate and the wafers and spread it out evenly.

Allow the filling to cool for about 15 minutes. It will thicken as it cools down.

Add the chopped nuts over the mixture in a uniform layer and let it cool down completely. Cover the pan with plastic wrap and place it in the freezer for a minimum of 6 hours or up to overnight.

**FOR TOPPING:**

1 cup (235 grams) cold heavy whipping cream  
3 tablespoons (57 grams) sweetened condensed milk  
1 teaspoon (5 ml) vanilla  
Ground cinnamon

Beat the cream until it begins to thicken and form peaks.

Add vanilla and continue beating until you have a firm cream stiff peaks.

Fold the condensed milk into the cream with a spatula. Do not beat it in.

Remove the dessert from the freezer and add the whipped cream. Spread it well over the dessert and sprinkle the top with some ground cinnamon for color.

Return the dessert to the freezer for about twenty to thirty minutes before serving. If you want to make this dessert for the next day, freeze it and remove it from the freezer about thirty minutes before serving. Do not leave it in the sun.

Enjoy!

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