



Chocolate Pots de Crème

Serves 4

SHOP

- Whole Milk
1 Cup
- Heavy Whipping Cream
1 1/2 Cups
- Bittersweet Chocolate Chips
2/3 Cup
- Granulated Sugar
1/3 Cup + 2 Teaspoons
- Large Egg Yolks
5
- Vanilla Extract
1 Teaspoon
- Cinnamon
1/2 Teaspoon
- Salt
1 Pinch
- Fresh Mint, Garnish
4 Sprigs
- Strawberries, Garnish
2



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MAKE

1. Preheat oven to 300 degrees. Bring a kettle of water to a boil and keep warm.
2. Heat 1 cup of milk and 1 cup heavy whipping cream in a small saucepan over medium-high heat until it just begins to simmer.
3. Remove from heat and add 2/3 cup of bittersweet chocolate chips and 1/3 cup of sugar.
4. Let stand for about five minutes.
5. Separate 5 eggs, placing yolks in a large bowl. Add 1 teaspoon of vanilla, a 1/2 teaspoon of cinnamon and a pinch of salt. Whisk all ingredients together.
6. Whisk chocolate mixture until smooth.
7. Gradually whisk chocolate mixture into egg mixture.
8. Pour through a fine mesh strainer into a glass measuring cup.
9. Place four ramekins (5-6 oz each) in a shallow baking pan and divide the chocolate mixture among them.
10. Pour the hot water into the pan so that it reaches about halfway up the sides of the ramekins.
11. Bake for 30 to 35 minutes so the custards are set around the edges, but a bit wobbly in the centers. The custards will firm up as they cool.

- 12. Take the pan out of the oven and carefully remove ramekins from water bath.
- 13. Let custards cool at room temperature for about an hour.
- 14. Cover each ramekin with plastic wrap and refrigerate for about three hours (or until cold).
- Just before serving, pour 1/2 cup of heavy whipping cream and 2 teaspoons of sugar in a chilled mixing bowl. Beat with a mixer until cream begins to hold soft peaks.
- 15. Top chilled Pots de Crème with whipped cream. Garnish with a slice of strawberry and a sprig of mint.