



## *Chocolate Pots de Crème*

*Serves 6*

### *Ingredients*

*6 ounces bittersweet chocolate, chopped fine  
7 large egg yolks  
1/3 cup sugar  
1/8 teaspoon salt  
1 ½ cups heavy cream  
½ cup whole milk  
1 teaspoon vanilla extract*

### *Directions*

- 1. Place the chocolate in a large bowl and set aside.*
- 2. Whisk the egg yolks, sugar, and salt together in a bowl until smooth.*
- 3. In a small sauce pan bring the cream and milk to a simmer in a medium sauce pan over medium heat, stirring occasionally.*
- 4. Remove pan from the heat and slowly whisk about one cup of the cream mixture into the egg yolks. Slowly whisk the yolks back into the cream mixture.*
- 5. Return the pan to low heat and cook, stirring constantly, until the mixture thickens slightly, coats the back of a spoon with a thin film and registers 175 to 180 degrees F on an instant read thermometer.*
- 6. Strain the mixture through a fine mesh strainer in to the bowl with the chocolate and let stand for 2 minutes. Slowly whisk the mixture until thoroughly combined.*
- 7. Stir in the vanilla and then divide evenly among 6-ounce ramekins. Cover with plastic and refrigerate until firm, at least 4 hours.*

*Pots de crème can be made and refrigerated for up to 4 days ahead of time.*

*Variation-Mocha: heat 2 teaspoons instant espresso powder with the cream and milk mixture.*