

Chocolate Pot de Creme

Luna Bakery & Cafe

Serves 5

Equipment list

Whisk

Small heavy bottomed saucepan

Rubber heat proof spatula or wooden spoon

Small fine mesh strainer

Small mixing bowl

Espresso cups or small serving dishes

3 egg yolks

1 Tbsp sugar

1/4 tsp salt

3 oz dark chocolate, finely chopped

3 oz milk chocolate, finely chopped

1 cup half & half (or whole milk & heavy cream)

3/4 tsp pure vanilla extract

whipped cream & raspberries, optional garnish

Place your chocolate in the mixing bowl and set aside.

Whisk yolks, sugar, and salt in a small heavy bottomed saucepan. Whisk in half & half. Cook over medium-low heat stirring constantly with rubber heat proof spatula or wooden spoon, until the mixture starts to thicken and coats the back of your spoon. Clean your whisk to use again in the next step.

Immediately pour the hot custard through a fine mesh strainer over the chopped chocolate. Let the mixture stand to melt the chocolate, a few minutes. Whisk until smooth. If there are any chocolate chunks left, you can reheat over a double boiler.

Pour into 5 espresso cups. Chill until serving. Serve with whipped cream and raspberries.