



## **Chocolate Pots du Crème**

By Chef Therese Gorsich

- 1 cup half & half (or 1/2 cup cream and 1/2 cup whole milk)
- 2 Tablespoons sugar
- 1/8 teaspoon salt or a small pinch
- 1 teaspoon vanilla extract
- 3 egg yolks
- 4 oz dark chocolate (70%), chopped (if using less than 70% dark chocolate increase amount to 5 oz)
- 1 tablespoon strong brewed coffee or 1/4 teaspoon espresso powder mixed with 1 tablespoon water (optional)

Put half & half, sugar, and salt in small saucepan and bring to a simmer whisking to dissolve sugar. (Optionally this can be done in the microwave in a heatproof measuring cup).

Put egg yolks in a blender or food processor and with it running on low, slowly pour in hot milk/ cream mixture. The blender or food processor must be running so the eggs do not curdle!

Turn off blender and add chopped chocolate, cover, and let sit for 1 minute to melt. Add vanilla and coffee (optional) and then blend until combined, about 30 seconds.

Pour chocolate mixture into 4 small ramekins or cups and chill for a least 2 hours. Serves 4.