

Espresso Pots de Creme

Makes: 6 servings

Total Time: 1 hour 10 minutes + chilling time

Ingredients

1 1/2 cups heavy cream
1/2 cup whole milk
7 oz. high quality dark chocolate, finely chopped
1 1/2 teaspoons instant espresso powder
6 large egg yolks
1/4 cup dark brown sugar

whipped cream
cocoa nibs
fresh berries

Directions

Heat oven to 300°F. Place 6 medium ramekins in a roasting pan and set aside.

Place chopped chocolate in a heatproof bowl. In a small saucepan, bring cream, milk, espresso powder and a pinch of salt just to a boil. Stir until espresso powder dissolves, then pour over chocolate and whisk until chocolate is melted and smooth.

In a small bowl, whisk together the egg yolks, sugar and a pinch of salt. Slowly add the warm chocolate mixture, whisking constantly while pouring. Pour custard through a fine mesh sieve into a glass container or bowl, and let cool completely, about 15 minutes.

Divide the custard among the ramekins. Pour warm water into the pan so that it comes halfway up the sides of the ramekins. Cover the pan tightly with foil that has been poked several times to create holes.

Bake for about 30 minutes, or until the custards are almost set but not quite in the middle. Remove from oven and allow to cool completely before wrapping them tightly with plastic wrap and chilling in the refrigerator.

Once chilled, remove from refrigerator, top with whipped cream, cocoa nibs and fresh berries to serve.