

Chocolate and Espresso Pots de Crème

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"Pot de Crème" refers to both the custard dessert as well as the small-lidded pots that this dessert is served in. "Pots de Crème" translates from French to English as "pot of cream". The French do not have a word for "custard" and the dish is simply referred to as "crème".

Ingredients

2½ cups chilled whipping cream
 1½ tablespoon instant espresso powder
 5 ounces semisweet chocolate, finely chopped
 6 large eggs yolks room temperature
 2 tablespoons sugar
 1 teaspoon vanilla extract
 Pinch of salt
 Chocolate covered coffee bean candies, optional

Preparation Time	15 min	Difficulty	Simple
Portions	1 portion	Yield	
Country/Region			
Vegetarian	No		

Preparation

medium saucepan. Bring the mixture to a boil while you whisk, dissolving the espresso powder. Once it starts to simmer, remove from the heat and add the chocolate and stir until it is melted and smooth. Set aside.

Select a large bowl. Whisk in the egg yolks, sugar and vanilla and salt until it is well blended. Whisk in the chocolate mixture. Strain the mixture into a large 4-cup measuring cup. Place 6 x ¾ cup custard cups or ramekins in a large roasting pan. Divide the mixture evenly into the cups. Pour enough hot water in the pan to come half way up the sides of the dishes. Cover the pan with aluminum foil. Place in the oven and bake until the custard is set just around the edges, for 30 minutes.

Remove the pan from the oven. Remove dishes from the pan and allow them to cool. Then, cover and chill in the refrigerator for at least 2 hours or even overnight.

To serve:

Beat the remaining whipping Crème until soft peaks form. Spoon Crème into a pastry bag that has a star-shaped tip. Pipe one star in the middle of each dish and top with a chocolate covered coffee bean.

Notes

No Description available