



## **Chocolate Pots de Crème**

### Ingredients:

2 C.	Heavy Cream
½ C.	Whole Milk
6 ea.	Egg Yolks
1/3 C.	Sugar
5 oz.	Bittersweet Brand Dark Chocolate Buttons, chopped

### Method:

1. Pre-heat oven to 325.
2. Bring milk and cream to a simmer over medium heat.
3. Pour over chocolate and whisk until smooth.
4. Whisk yolks and sugar together in a bowl. Gradually whisk in hot chocolate mixture until incorporated.
5. Strain into another bowl. Cool 10 minutes, skimming any foam from the surface. Divide custard among 6 souffle dishes. Cover each with foil.
6. Place cups in large baking pan and add enough hot water to pan to come halfway up the sides of cups.
7. Bake until custards are set, but centers still move slightly when shaken, about 55 minutes. Remove from water, remove foil, and chill until cold.