

SHOPPING LIST

- 4 Lg Egg Yolks
- 4 Tbsp Sugar
- 2 c Heavy Cream
- 8 oz Bittersweet Chocolate (melted)
- 1 Tsp Vanilla Extract



FEED THE MASS

CHOCOLATE POTS DE CREME

SERVES 8

LETS START COOKING

1. In a medium saucepan, whisk together egg yolks, 2 tablespoons sugar, and 3/4 cup heavy cream.
2. Cook over medium-low heat, stirring, until mixture coats back of spoon, 3 to 4 minutes (do not boil).
3. Remove from heat; whisk in melted chocolate and vanilla. Strain into a bowl; chill until cool.
4. With an electric mixer, beat remaining 1 1/4 cups heavy cream with remaining 2
5. tablespoons sugar until stiff peaks form.
6. Stir 1/3 of whipped cream into cooled custard mixture, then gently fold in the rest with a rubber spatula.
6. Spoon into serving dishes; chill, covered, at least 30 minutes and up to 3 days. Bring to room temperature before serving.

feedthemass.com

