



Pot du Crème au Chocolate

Recipe sourced from Pamela Lanier's Bed and Breakfasts,
Lanier Publishing, Ludington, Michigan

Ingredients:

2 cups heavy cream
6 oz. dark sweet chocolate, cut into small pieces
1/3 cup sugar
4 egg yolks
1 teaspoon vanilla
chocolate curls

Instructions:

Preheat oven to 350. In a heavy saucepan combine cream and chocolate and cook over medium heat stirring until chocolate is melted and mixture is smooth.

Whisk in sugar, yolks (one at a time), and vanilla. Strain the custard into 6 one-half cup ramekins and place in a baking pan. Add hot water to the pan to reach halfway up the side to create a water bath. Bake 25 minutes or until top is set. Remove from pan and let cool. Garnish with chocolate curls. Delicious!

"Indulge & Enjoy"