



PRINT WORKS BISTRO

Chocolate Pot de Crème

1.5	cups	Heavy Cream (Homeland Creamery is the best)
1	cup	Whole Milk
.5	cup	Sugar, Granulated
1	teaspoon	Vanilla Extract
.5	pound	Chocolate, Semi Sweet Block 60%, chopped
6	each	Egg Yolks, yolks only

In a sauce pan, whisk together cream, milk, sugar and vanilla. Bring to a boil.

Add chocolate and whisk until melted and smooth. Remove from heat.

In a mixing bowl, beat egg yolks. Slowly add chocolate mixture in a steady stream while whisking until smooth.

Divide mixture into 6 – 7 ovenproof ramekins or cups.

Place cups in a 2 inch deep pan and add water to pan creating a water bath (water should rise about half way up the ramekins). Cover pan tightly with foil.

Bake at 325 degrees for 30-35 minutes. Custard will jiggle slightly in center.

Allow to cool.

Yields 6-7 four ounce portions

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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