



## Chocolate Pots de Crème

By Susan Spungen

Serves 4

- 3/4 cup whole milk
- 1/2 cup heavy cream
- 3 ounces/85g (60%) bittersweet chocolate, chopped
- 2 tablespoons Dutch-process cocoa powder
- 1 teaspoon vanilla extract
- 3 large egg yolks
- 1/4 teaspoon salt
- 3 tablespoons granulated sugar

For serving:

- 1/3 cup heavy cream
- Chocolate curls (optional; see Chocolate Beet Sheet Cake recipe for directions)
- A few freeze-dried raspberries, ground and sifted (optional), for colorful garnish

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1. Preheat oven to 300°F. Combine milk and cream in a small saucepan over medium-low heat. Bring just to a simmer. You'll see steam rising and little bubbles all around the edges. Add chocolate and cocoa powder, remove saucepan from heat, and let stand 5 minutes. Add vanilla extract and whisk mixture gently until all is melted and smooth.
  2. In a large bowl, whisk egg yolks, salt, and sugar until thickened and lightened in color. Whisk chocolate mixture gradually into the egg mixture. Once combined, pour mixture into a spouted bowl or a large spouted measuring cup.
  3. Pour into 4 ramekins, small bowls, glasses, or teacups, dividing the mixture evenly. Place them in a small roasting pan and pour hot tap water into the pan—the water

should reach halfway up the sides of the vessels. Cover the roasting pan tightly with foil and poke multiple holes in the foil to vent.

4. Bake until nearly set but still a bit wobbly in the centers, 35 to 45 minutes. Remove the foil and let the puddings cool slightly while still in the water bath. When cool enough to handle (about 5 minutes), transfer to a cooling rack. Once fairly cool, transfer to the refrigerator to chill, each vessel covered tightly in plastic wrap, for at least 2 hours and up to 2 days ahead of time.
5. When ready to serve, whip the remaining cream until soft peaks form. Garnish each pudding with a dollop of whipped cream and chocolate curls or shavings (see below for how to).