

Chocolate Pots de Crème
August Luncheon 2014 from Bearle Chamblee

For 4 servings:

3 ozs bittersweet chocolate, coarsely chopped (I use Ghirardelli bittersweet chips)

$\frac{3}{4}$ cup heavy cream

$\frac{3}{4}$ cup whole milk

2 tbsp sugar

4 egg yolks

A splash of Cointreau or Frangelico (optional)

Preheat oven to 300

Melt the chocolate with $\frac{1}{2}$ cup of cream in a small pan or bowl poised over simmering water, stirring occasionally. Remove from the heat.

Warm the remaining $\frac{1}{4}$ cup cream, the milk and sugar in a small saucepan, stirring just to dissolve the sugar.

In a medium bowl, whisk the yolk, then slowly stir in the warm milk mixture. Pour the mixture through a strainer into the melted chocolate and stir to combine. Stir in the liqueur, if using.

Pour the mixture into four 4 to 5 ounce ramekins or custard cups and place them at least an inch apart in a baking pan. Add hot water to come to barely $\frac{1}{2}$ inch beneath the lip of the cups. Bake until the custard is just set at the edges but still quite soft in the center, about 45 minutes. To check, lift a pot and tilt; the center should bulge. The eggs will continue to cook after you pull the custards from the oven and the chocolate will harden as it cools. If the custard is already firm when you first check it, then remove from the oven and set the cups in a shallow bath of salted ice water to stop the cooking. Cool, cover and refrigerate. They will keep well for several days, although I (owner of Zuni café) prefer their texture when only hours from the oven.