

Desserts/Chocolate Pots De Creme

- A: 2C heavy cream and milk
3T coffee beans, finely ground
- B: 6oz bittersweet dark chocolate
- C: 6 egg yolks
2T sugar
1/2t salt
- D: chocolate curls
few raspberries

1. Bring (A) just to boil in a saucepan. Remove from heat, add (B), and mix to combine.
2. Beat (C) in bowl, then slowly add chocolate mixture while stirring constantly. Strain through fine mesh sieve and allow to cool slightly.
3. Pour into ramekins and bake 300F in water bath for 30-35 minutes. Remove from oven and allow to cool at least 2 hours before garnishing with (D) serving.

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From the kitchen of David and Jennifer Deaven