

VALENTINE'S DAY
CHOCOLATE POTS DE CREAM – WHIPPED CREAM & BERRIES



Ingredients

3/4 cup whipping cream
2 egg yolks
2.5 ounces (half cup) of chopped dark semi sweet chocolate
1 Tbsp Icing Sugar

Fresh Berries

Directions

1. Put the chopped chocolate in a heat proof mixing bowl and set aside.
2. Whisk 1/2 cup of the cream together with the egg yolks in a medium sized sauce pot
3. Heat over medium heat, whisking the entire time
4. Keep whisking on the heat until the mixture just starts to steam and you see it is starting to simmer (about 3 1/2 minutes).
5. At this point you will notice small bubbles indicating it is about to simmer
6. Immediately remove from the heat.
7. Use a fine mesh strainer to strain the egg mixture into the bowl with the chocolate.
8. Let it sit for about 30 seconds then whisk vigorously until all the chocolate is melted and the mixture is smooth
9. Pour equal amounts into each of 2 small Ramekins and put in the fridge to set for about an hour.
10. Whip the left over 1/4 cup of whipping cream and 1 Tbsp Icing sugar until soft peaks form.
11. When it is time to serve, top each chocolate pot with half of the whip cream and some fresh berries if you have them.