

Costa d'Este

BEACH RESORT & SPA



THE WAVE
KITCHEN & BAR

Chocolate Coffee Pot de Crème

Serves 8 People

6 oz - High Quality Dark Chocolate Coins

1&1/3 Cups - Heavy cream

3/4 Cup - Whole Milk

2 tbsp - Fresh Ground Espresso Beans

6 - Egg Yolks

1/2 Cup - White Sugar

1 tsp - Vanilla Extract

Pinch of Kosher Salt

Place a sauce pot on stove at medium low.

Add milk, cream, coffee, salt and bring to low simmer. Do not boil.

Add yolks sugar, vanilla and whisk by hand until creamy. Set aside.

Place chocolate in a large mixing bowl and slowly add hot milk, whisking until chocolate has melted.

Slowly add hot mixture into the creamed yolk to temper the eggs. Set aside let steep for 5 minutes.

Strain through a chinois and divide into small coffee cups, filling 3/4 of cup.

Set over to bake at 340 degrees.

Place the coffee cups into a 2 inch hotel pan. Fill with hot water until it reaches 3/4 of the way from the top of coffee cups.

Cover in foil, bake for 20 to 25 minutes until firm. Remove and chill for at least 2 hours.

To serve, place a dollop of whipped cream, 3 each chocolate covered espresso beans, and some sugar cookies for dipping.