

POT AU CHOCOLAT

YOU NEED

Preparation time : 20

chilling time: 6 hours minimum

400 gr | 2 cups heavy cream

350 gr | 12 oz dark chocolate of the best kind at least 53%

4 large egg yolks

3 tbsp dark rum or cognac of good quality (I used a Ron Zaccapa)

3 tbsp unsalted butter, you can always add coarse salt for more flavor

Heat the cream in a saucepan over medium to high heat until bubbles come, remove from heat and drop in the chocolate. I use small chocolate pellets, if you use normal chocolate, please cut it in small pieces before you add it to the hot cream.

Wait 1 minute, then begin to stir and stir until all of the chocolate is dissolved. Stir the egg yolk until creamy add 2-3 tbsp of the hot chocolate cream to the egg yolks to temper them spoon for spoon. Then add the yolks to the rest of the chocolate cream and stir until all is combined smoothly with a whisk. Add the rum or cognac stir and add the butter to give the chocolate a shiny surface. Fill little ramekins or small espresso cups 3/4 and refrigerate at least 6 hours or overnight covered with cling wrap. This makes a perfect dessert after a long meal because it is not sweet but will satisfy your appetite for a dessert. It can be pepped up with a little sea salt or ground coffee beans! The fun is you can

decorate it just as you like, try any of the below versions:

- whipped cream
- berries
- caramel cream
- gold leaves - yes

