



Noreen's Kitchen

Chocolate Pots Du Creme

Ingredients

2 cups semi sweet chocolate chips
4 whole eggs
1 cup whole milk
1 cup heavy cream

½ cup strong brewed coffee
½ cup granulated sugar
1/8 teaspoon salt
1 teaspoon vanilla paste or extract

Step by Step Instructions

Place chocolate chips and eggs in blender and blend until smooth.

Combine milk, cream and coffee in a saucepan. Heat until scalded or small bubbles form around the edges of the pot but the mixture does not boil.

Add sugar, vanilla and salt to the egg mixture and blend to combine.

With blender on low, slowly stream the hot milk mixture into the blender. Once incorporated, all the blender to continue mixing for 1 minute.

Pour into serving dishes.

I used 12 4 ounce canning jars to serve mine.

Chill in the refrigerator for at least 8 hours until set. 12 hours is better and 24 hours is optimal. You want a lovely semi solid spoonable chocolate.

Serve with freshly whipped sweet cream if desired.

ENJOY!!