

CHOCOLATE POTS DE CRÈME

Crème au Chocolat

Source: The Gilded Table – *February Edition*



Prep Time: 15 minutes

Cook Time: 10 minutes | **Chill Time:** 2 hours

Yield: Serves 4-6

Recipe Description

Silky, deeply chocolate custards that melt softly on the tongue. Rich without excess, these pots de crème are meant to be savored slowly—finished simply or adorned lightly, allowing the chocolate to remain the quiet star.

Ingredients

6 oz good-quality dark chocolate (60–70%), finely chopped

1 cup heavy cream

½ cup whole milk

3 large egg yolks

¼ cup granulated sugar

1 teaspoon vanilla extract

Pinch of fine sea salt

Optional Garnishes:

Lightly whipped cream

Chocolate shavings

A few berries or candied orange peel

Instructions

1. Place the chopped chocolate in a heatproof bowl and set aside.
2. In a saucepan over medium heat, warm the cream and milk until just beginning to steam. Do not boil.
3. In a separate bowl, whisk the egg yolks and sugar until pale and slightly thickened.
4. Slowly pour the warm cream mixture into the yolks, whisking constantly to temper gently and avoid scrambling.
5. Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens slightly and coats the back of a spoon, about 5–7 minutes. Do not rush—patience is essential here.
6. Remove from heat and immediately pour the custard over the chopped chocolate. Let sit for 1 minute, then stir gently until smooth and glossy.
7. Stir in the vanilla and salt.
8. Divide among small cups or ramekins. Refrigerate for at least 2 hours, until set but still softly yielding.

Notes

- Serve chilled, but not icy cold — let sit at room temperature for about 10 minutes before serving.
- This dessert is rich; small portions are perfect.
- A little whipped cream on top feels indulgent, but it's entirely optional.