

Pots de Crème

Ingredients:

6 egg yolks (save the whites for another recipe!)

5 T. sugar

1 c. heavy cream

1 ½ c. milk

¼ tsp. salt

1 ¼ c. mini semi-sweet chocolate chips

Pour the chocolate chips into your blender.

Whisk the eggs into the bottom of a medium sauce pan and then add the remaining ingredients.

Cook over medium heat, stirring constantly. When the mixture nearly comes to a boil and it coats the spoon, remove from the heat and pour over the chocolate in the blender.

Holding a towel over the lid of the blender, blend on medium speed until the mixture is melted together and smooth.

Divide the mixture among your 4 oz pots. Depending on how full you make them, this will make 8-12 bowls of Crème.

Refrigerate until set, about 2 hours and then top with whipped cream to serve.