



CHOCOLATE ORANGE POTS DE CRÈME WITH CINNAMON

SERVES 8

ACTIVE TIME: 20 MIN START TO FINISH: 5 HR (INCLUDES CHILLING)

1 1/3 cups heavy cream
1 cup whole milk
3/4 teaspoon cinnamon
6 1/2 to 7 oz orange-flavored bittersweet chocolate such as
Lindt Excellence Intense Orange, finely chopped
6 large egg yolks
2 tablespoons sugar

EQUIPMENT: 8 (4- to 5-oz) ramekins

ACCOMPANIMENT: whipped cream

- Bring cream, milk, and cinnamon to a simmer in a small saucepan. Remove from heat and whisk in chocolate until melted. ► Whisk together yolks, sugar, and a pinch of salt, then whisk in chocolate mixture. Strain through a fine-mesh sieve into a bowl and cool to room temperature, stirring occasionally.
- Preheat oven to 300°F with rack in middle. Line a roasting pan with a folded kitchen towel and put ramekins on towel.
- Divide custard among ramekins and add enough boiling-hot water to pan to reach halfway up them. Cover pan tightly with foil and poke a few holes in it. Carefully transfer pan to oven and bake until custards are set around edge but slightly wobbly in center, about 30 minutes. ► Cool custards on a rack, uncovered, about 1 hour, then chill, covered, until cold, at least 3 hours.