

# Chocolate Pot du Crème

**ROGELIO GARCIA**

*Angèle*

Makes 6 4-ounce ramekins.

**5 ounces dark chocolate**  
**2 cups heavy cream**  
**1/2 cup whole milk**

**1/2 cup sugar**  
**5 egg yolks**  
**1/4 vanilla bean**

Combine milk and cream in heavy medium saucepan. Scrape in seeds from vanilla bean; add bean. Bring milk mixture to simmer. Remove from heat.

Whisk egg yolks and sugar in medium bowl to blend. Gradually whisk hot milk mixture into yolk mixture.

Over a double boiler, melt chocolate until smooth.

Return custard to saucepan. Stir over low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Strain sauce into bowl. Add melted chocolate into custard and whisk until smooth. Pour custard into six ramekins and cool in an ice bath or cool part of refrigerator until set.

Serve with fresh whipped cream.