

Petit Pot au Chocolat

$\frac{3}{4}$ cup heavy cream	6 tablespoons whole milk
Half a vanilla bean, split lengthwise, seeds scraped	2 medium egg yolks
4½ ounces bittersweet chocolate, chopped	1 tablespoon, plus 1 teaspoon, confectioners' sugar.

1. Preheat the oven to 275 degrees. Bring a kettle full of water to a boil.
2. Warm the cream with the vanilla bean and seeds to just before boiling, whisking to disperse the seeds. Remove from heat, cover and let infuse for 30 minutes.
3. Meanwhile, in a small saucepan, melt the chocolate in the milk. Beat together the egg yolks and confectioners' sugar in a medium bowl. Add the chocolate mixture and the vanilla cream and blend thoroughly. Pass through a fine mesh sieve and pour into 4 4-ounce ramekins or 6 3-ounce porcelain espresso cups.
4. Place the ramekins in an 8-inch baking pan. Fill the pan with enough hot water to rise halfway up the sides of the ramekins. Bake in the oven until slightly puffed and spongy, 45 to 60 minutes. Remove from the pan to cool. Refrigerate for at least 6 hours. Bring back to room temperature before serving. *Serves 4 to 6. All recipes adapted from "Roast Chicken and Other Stories," by Simon Hopkinson.*

A recipe for creamed eggplant can be found at nytimes.com/magazine. ■