

Milk Chocolate & Raspberry Pots de Crème

Yields: 4-6

Ingredients:

- 5 Egg Yolks
- 5 T Sugar
- 2 t Vanilla Extract
- 6 oz Semisweet Chocolate, finely chopped
(Can use cafe, milk, bittersweet, or bitter chocolate)
- 2 T Raspberry preserve
- 2 C Heavy Cream

Ganache Coating

- 1 C Bittersweet Chocolate, finely chopped
- 1 C Heavy Cream, boiled

Procedure:

- 1) Preheat oven to 350° F. In a bowl combine egg yolks, sugar, and vanilla extract. Whisk together until smooth.
- 2) Bring cream to a boil and pour cream over chocolate, whisk until smooth.
- 3) Add hot mixture to yolk mixture whisking vigorously. Pour into pots de crème or espresso cups. Place in water bath and bake in oven for 25 minutes or until set.
- 4) Remove and allow to cool. (Optional: pour a small amount of ganache on top.)
- 5) Sprinkle with powder sugar. Serve

Variation: Omit chocolate for vanilla beans and one orange zest.