

Milk Chocolate Pots de Crème

4 oz. egg yolks
¾ oz. sugar
¼ tsp. salt
9 oz. heavy cream
4.5 oz. half and half
2 tsp. Vanilla extract
1 Tbs. Kahlua
½ tsp. instant espresso
12 oz. milk chocolate (chopped)

6 oz. heavy cream
1.5 Tbs. sugar
1 tsp. vanilla extract

1. In a stainless bowl: place milk chocolate, instant espresso, Kahlua liquor and vanilla extract and leave on side.
2. In a stainless or non-aluminum casserole, place the 9 oz. of cream and the half and half and heat over medium high heat.
3. In another bowl, place the yolks, sugar & salt. Beat with a whisk.
4. Once cream mixture is hot, pour over yolks & stir at same time...return all to same casserole & cook over medium high until begins to thicken. Do not allow to come to a boil or it will cook the eggs. Once thick, pour mixture immediately over the chocolate in bowl. Stir well. Portion into 6 oz. serving cups. Chill 4 hours or overnight.
5. When ready to serve: Whip in a bowl together, vanilla (tsp.), the cream and the 1.5 Tbs. sugar. Once it has formed soft peaks or is slightly firmed, then spoon dollops over each serving.
6. Added bonus - serve with a thin crisp cookie of your choosing.
7. Should yield about 6 portions