

Burnt Caramel Pots de Crème

1 Add water and sugar to a medium sized pot and stir at medium heat. Continue to stir occasionally until the sugar melts. Stop stirring and cook until the sugar turns dark amber (about 5 minutes).

2 Meanwhile combine cream and milk in a saucepan and bring to a boil over medium heat.

3 Once the sugar is the right color, remove from the heat and step by step add the hot cream. The mix will splatter and foam, so do it slowly - first add half a cup, then a cup, then the rest. Whisk well to remove any burnt caramel from the bottom of the pot.

4 Add the egg yolks to a bowl, whisk well and slowly add the caramel mix. Again, start with a small amount, to warm the egg yolks gradually. Then add the chopped chocolate (had to nearly double the amount, until I found the right taste for me) and whisk until it melts completely.

5 Strain the custard through a fine-mesh sieve and spoon into several small cups. I'm sure it's obvious, but due to the desserts' richness small cups are totally fine. I used both espresso cups and mini muffin cups, because I wasn't sure if the crème would really set in the higher espresso cups, something I had experienced troubles with earlier.

6 Preheat oven to 150°C (300°F). Place the cups in a large enough casserole or other deep baking dish and fill it up with the hot water until it reaches about halfway up the cups' sides. The original recipe calls for covering the pan with aluminum foil and baking the crème for about 25 minutes, so the top is set, but the custard as a whole still jiggles when tapped. I removed the aluminum foil after 25 minutes and nothing was set (yes, I used an oven thermometer...). So I decided to discard the foil and leave it in the oven for a few more minutes. Turns out, after 20 more minutes I had the



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Recipe source: Chocolate Obsession, Michael Recchiuti & Fran Gage, p.126, adapted

Prep time: 20 min., baking: 45 min.

Ingredients (serves 4-6, depending on cup size):

- * 90g cane sugar
- * 1 tbsp water
- * 90ml whole milk
- * 230g heavy whipping cream
- * 3 large egg yolks
- * 80g milk chocolate (I used Lindt)

results I was looking for and I removed the cups from the hot water.



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