

## Pots De Crème

Adapted from : [Green & Black's Chocolate](#)

### **Ingredients:**

- 1 ¾ cups half and half
- 1 vanilla bean, split open with seeds scraped out
- 3 ounce dark chocolate, minimum 60% cocoa content, broken into pieces
- 1 ounces white chocolate, broken into pieces
- 6 large egg yolks
- ¼ cup granulated sugar
- ½ teaspoon salt

### **Directions:**

● Heat the half and half, vanilla bean and vanilla bean seeds over low to medium heat until bubbles start to form around the edge, but do not boil cream mixture. Remove from the heat, cover with aluminum foil and set aside to infuse.

● Melt the dark chocolate and white chocolate in a double boiler set over a saucepan of simmering water. (Do not discard sauce pan of water once done here, used in a later step.)  
● Remove the bowl from heat and allow the chocolate to cool. Beat in the 6 egg yolks into the cooled, melted chocolate until smooth. Stir in the sugar and salt into the chocolate mixture until completely dissolved.

● Remove the vanilla bean from cream and gently stir the cream into the chocolate mixture until well blended. Replace the bowl over the saucepans of simmering water.

● Cook until the mixture coats the back of a spoon, stirring constantly.

● Pour the chocolate mixture into 3 to 4 large ramekins or other container and chill for about 2 to 3 hours or until mixture has set.



Recipe courtesy of  
<http://caleighskitchen.com>