

Chocolate Pots de Crème with Raspberries

From Romina Peixoto, Pastry Chef at Eleven

- 3 C. Heavy cream
- 2 oz. Grated semi-sweet chocolate
- ½ tsp. Vanilla extract
- 6 ea. Egg yolks
- ½ C. Sugar
- ½ pint Fresh raspberries

1. Heat cream in a small sauce pot. Remove from heat and stir in chocolate.
2. Whisk eggs with sugar and vanilla. Temper in cream. Strain through fine mesh strainer.
3. Pour into oven-proof dishes.
4. Place into a water bath and cook covered 325° until done, 45 minutes to 1 hour.
5. Remove from oven and allow to cool. Chill in a refrigerator at least 2 hours but preferably overnight.
6. Sprinkle with fresh raspberries.