pot de creme au chocolat

Yields 4-6 small servings.

- 6 egg yolks, room temperature
- pinch of salt
- 1 1/4 cups light cream (5-10% milk fat)
- 4 ounces semi-sweet chocolate, roughly chopped
- 1/4 cup granulated sugar

Mise en place - begin by getting organized. Read through the entire recipe before beginning. Measure out all of your ingredients. Have your serving vessels at the ready - small is best for this very decadent treat.

In a small bowl, lightly beat the egg yolks and salt. Set aside.

In a saucepan set over medium-low heat, heat the cream, chocolate and sugar, whisking frequently, until the chocolate is melted, the mixture is smooth and the liquid is hot to the touch.

Temper the eggs by using a ladle to drizzle about 1/2 cup of the hot liquid into the eggs while whisking constantly. (Constant whisking is very important to ensure the eggs don't cook/scramble.)

Slowly pour the egg mixture into the remaining hot mixture in the pot, again whisking constantly. Cook and whisk continuously over medium heat until slightly thickened - 5-10 minutes. (It won't be as thick as a traditional pudding at this point - it will be a loose pudding.)

Pour into small serving vessels and chill until set - about 3 hours.

Garnish as desired or serve with a dollop of whipped cream.