Chocolate Pots de Crème
Serves 6

Ingredients
6 ounces bittersweet chocolate, chopped fine
7 large egg yolks
1/3 cup sugar
1/8 teaspoon salt
1 ½ cups heavy cream
½ cup whole milk
1 teaspoon vanilla extract

Directions
1. Place the chocolate in a large bowl and set aside.
2. Whisk the egg yolks, sugar, and salt together in a bowl until smooth.
3. In a small sauce pan bring the cream and milk to a simmer in a medium sauce pan over medium heat, stirring occasionally.
4. Remove pan from the heat and slowly whisk about one cup of the cream mixture into the egg yolks. Slowly whisk the yolks back into the cream mixture.
5. Return the pan to low heat and cook, stirring constantly, until the mixture thickens slightly, coats the back of a spoon with a thin film and registers 175 to 180 degrees F on an instant read thermometer.
6. Strain the mixture through a fine mesh strainer in to the bowl with the chocolate and let stand for 2 minutes. Slowly whisk the mixture until thoroughly combined.
7. Stir in the vanilla and then divide evenly among 6-ounce ramekins. Cover with plastic and refrigerate until firm, at least 4 hours.

Pots de crème can be made and refrigerated for up to 4 days ahead of time.

Variation-Mocha: heat 2 teaspoons instant espresso powder with the cream and milk mixture.