Pot Du Creme

Mar 8, 2023

Amy LaBelle's Pot du Creme Ingredients:

- 9oz semisweet chocolate, chopped
- 1 1/2 cups milk
- 1 cup heavy cream
- 6 large egg yolks
- 5 Tbsp sugar
- 1/4 tsp sea salt
- The Winemaker's Kitchen Red Wine Sauce for drizzling

Instructions: Place the chopped chocolate in a bowl and set aside. Over medium-heat, whisk together the milk, heavy cream, yolks, sugar and salt in a saucepan. Stir mixture constantly until it is thick enough to coat the spatula and almost to boiling (approximately 5-6 minutes.) Immediately pour the mixture over the chocolate. Let the mixture sit for 5 minutes. Using an immersion blender, blend until combined and smooth. Pour the chocolate mixture into the mini martini glass or small glass cups and refrigerate until set. Drizzle with The Winemaker's Kitchen Red Wine Sauce over top and enjoy!