



Chocolate Pots de Crème

From Bistro Laurent, Paso Robles, CA

Ingredients:

1/2 liter whole milk
1 teaspoon coffee extract
1 vanilla bean
125 grams dark chocolate

125 grams sugar
7 egg yolks
Fresh berries (for garnish)

Directions:

Cut the vanilla bean in half lengthwise. In a pan, bring the milk, coffee extract and vanilla bean to a boil and then set aside to cool. In a large mixing bowl, pour in the sugar and cover with room temperature water, let the sugar dissolve. Melt the chocolate in a double boiler or bowl over boiling water and then add to the mixture of sugar –water and mix well. Pour the milk mixture (cooled) over the top and mix well. Add the beaten egg yolks and mix completely. Finally, fill the “pots de crème” and cook in a “bain marie” for an hour and a half at 225°.

Serves 8

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