**POTS DE CRÈME**

**Pot de crème** is a loose [French](http://en.wikipedia.org/wiki/French_cuisine) [dessert](http://en.wikipedia.org/wiki/Dessert) [custard](http://en.wikipedia.org/wiki/Custard) dating to the 17th century. The name means "pot of custard" or "pot of crème", which also refers to the porcelain cups in which the dessert is served. Pot de crème is made with eggs, egg yolks, cream, milk, and a flavor, often vanilla or chocolate. The milk and cream are heated and flavored, then mixed into the whisked eggs and egg yolks. The mixture is strained and poured into cups, which are usually then baked in a [*bain marie* (a water bath)](http://en.wikipedia.org/wiki/Bain-marie) at low heat. (This recipe avoids that last step)

**Ingredients:**

* 9 ounces semisweet chocolate, chopped
* 1 1/2 cups whole milk
* 1 1/2 cups heavy cream
* 6 large egg yolks
* 5 tablespoons sugar
* 1/4 teaspoon salt
* 1 tablespoon confectioners' sugar

**Directions:**

* •Place the chocolate in a blender.
* •Whisk the milk, 1 cup cream, egg yolks, sugar and salt in a heavy-bottomed medium saucepan over medium heat.
* •Cook, stirring constantly, until the mixture is thick enough to coat the spatula and *almost* boiling (5 to 6 minutes. )
* •Immediately pour the milk mixture over the chocolate in the blender.
* • Blend until combined and smooth, stopping to scrape down the sides of the blender as needed.
* • Pour the chocolate mixture in small cups and refrigerate until set, about 2 hours.
* •Whip the remaining 1/2 cup cream and the confectioners' sugar until soft peaks form.
* •Top the chilled pots de crème with whipped cream and serve!

**MERINGUES**

With the left over egg whites, you can make meringues to go with the pots de crème:

## Ingredients:

* 2 cups sliced blanched almonds
* 4 large egg whites
* Pinch salt
* 3/4 cups granulated sugar

## Directions

* Preheat the oven to 325 degrees F.
* Put the egg whites in the bowl until stiff peaks form.
* Drop the batter in 1-inch balls onto parchment-lined cookie sheets.
* Bake until light brown all over, firm to the touch, and they lift cleanly off the baking sheet, 35 to 40 minutes.
* Remove from the oven and cool on the baking sheets.
* These cookies can be stored in an airtight container for up to a week.

