

coffee and kahlua pots de creme

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4 4oz ramekins

Ingredients:

1 cup (225ml) cream

1/2 cup (112ml) milk

4oz (115g) chocolate (milk if you want a little sweeter or dark for a little richer) chopped in small pieces

4 large yolks

3T (42g) sugar

1T (15ml) Coffee Extract

1T (15ml) Kahlua

1 tsp (5ml) vanilla

3/4 c (175ml) whipping cream for garnish

1-2 tsp maple syrup to sweeten whipping cream

Intructions:

Preheat oven to 325°F/160°C. Bring cream and milk to a low boil over medium heat in a small saucepan. Take it off the heat and add chopped chocolate. Whisk till smooth.

Beat yolks, sugar and a pinch of salt on medium high till color lightens. Add coffee extract, Kahlua and vanilla to egg mix. Temper eggs with cream/chocolate mixture by slowly whisking it into eggs. Be gentle. We don't want scrambled yolks or a lot of foam. Skim off any foam that might have formed on the top. (Some choose to put through a sieve to really take out the foamy bit.

Fill 4 ramekins with mixture. Place in a baking dish and fill dish with hot water about halfway up sides of ramekins. Cover with aluminum foil.

Bake at 300-325°F/150-160°C for 25-35 minutes (varies slightly according to oven), until the custards have a gentle set.

Remove from the oven and allow to cool to room temperature. Chill for at least 2 hours in the fridge. Cover with plastic if holding over night.

Whip cream with a little maple syrup to sweeten and a dash of vanilla extract. Garnish pots de crèmes with a dollop of whipped cream and dust with cocoa powder.