

Estd. 1976

# NAPA CELLARS

## DARK CHOCOLATE POT DE CRÈME

Pair with Napa Cellars Dessert Wine

### INGREDIENTS:

2 cups cream  
¼ cups whole milk  
5 oz. semisweet chocolate  
6 each egg yolks  
⅓ cup sugar  
8-10 ramekins or mason jars for baking  
1 cup crème fraiche or heavy cream, whipped  
Maldon salt or other flaky sea salt for garnish

### INSTRUCTIONS:

Put cream, milk, and sugar in a medium saucepan, and heat until sugar is dissolved, and milk is at a simmer. Have chocolate in a heat resistant-bowl, large enough to hold the hot milk mixture. Pour hot milk mixture directly over chocolate and gently stir, until chocolate is completely melted.

Have egg yolks in another heat-resistant bowl and pour about a third of the chocolate & milk mixture onto yolks, whisking to combine yolks, as well as to not allow them to cook. Gently add remaining chocolate & milk mixture into yolks, in thirds, until everything is homogenous.

Pour through fine mesh strainer into a pitcher or other vessel which will allow you to pour into ramekins or mason jars. Pour pot de crème batter into desired baking vessel, about ¾ the way up.

Next create your water bath: Use a hotel pan or other large baking dish and pour in about an inch of water, enough so that when baking jars are in water bath, the water comes about ⅓ of the way up the sides.

Cover the pot de cremes with foil and put in an oven preheated to 325 F, for 45-60 minutes. Turn pan once during baking to ensure even doneness. Pot de cremes will be done when the very center wiggles ever so slightly, but the edges are firm.

Pot de Cremes should be served cold or at room temperature. Garnish with a dollop of whipped crème fraiche and a sprinkle of Maldon salt.

Serves 8–10.

A TRUE NAPA VALLEY CLASSIC SINCE 1976

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