

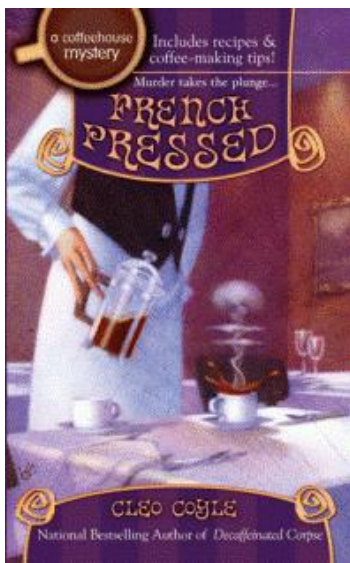
Cleo Coyle's Chocolate Pots de Crème

Text (c) by Alice Alfonsi, who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

A classic French dessert that's elegant yet easy.



This dessert, along with the modern gourmet idea of “palate fatigue,” plays a role in Cleo Coyle’s 6th Coffeehouse Mystery [French Pressed](#)



*When I discovered pots de crème, the clouds parted. I'd found pudding nirvana! This classic dessert, which translates from French to English as “pots of cream,” is not your average chocolate custard. It's a rich, smooth, intensely satisfying chocolate experience. Best of all, it's easy to make. This is one French recipe where no special culinary skills are needed. If you can follow directions, you can make pots de crème. Eat with (chocolate) joy! ~ **Cleo***

Servings: This recipe will produce 4 cups of liquid to divide among your ramekins, custard cups, or ovenproof coffee cups. See [“Final Note from Cleo”](#) on page 3 of this recipe for more suggestions on containers.

Ingredients:

12 ounces of good quality semisweet chocolate, chopped (or chips)
2 cups heavy cream
3/4 cup milk
6 egg yolks (extra-large or jumbo size)
1/2 cup confectioners' sugar
1 tablespoon pure vanilla extract
1/8 teaspoon salt



Free Recipe Guide to
Cleo's new culinary mystery
Brewed Awakening:
[click here.](#)

Step 1: Melt the chocolate — First preheat your oven to 300° F. Place your chopped chocolate (or chips) in a dry metal or glass bowl. In a medium saucepan, heat the cream and milk until it's just about to boil, but not yet boiling. Pour this hot liquid over your chocolate and let it sit for about a minute, until the chocolate is softened. Then stir this mixture 1 - 2 minutes, until smooth.

Step 2: Beat the eggs — Using an electric mixer, beat the egg yolks well, for about 1 minute. Gradually mix in sugar until smooth. Add vanilla and salt. Into this liquid mixture, gradually beat the chocolate ganache, which you made in Step 1.

Step 3: Strain and pour into containers — Strain this custard through a fine-meshed sieve (or metal colander). Pour the strained liquid into a container with a spout. This will make it easier to evenly divide the mixture among containers. (See *my photos.*)

Step 4: Prepare for Baking — Place the cups in a shallow baking pan. Carefully fill the pan with boiling water until it reaches about halfway up the sides of the custard cups (or ramekins or ovenproof coffee cups).

Step 5: Cover and Bake — Cover pan with foil, seal ends, and pierce in several places so that steam can escape. Bake for about 25 – 35 minutes in the center of your 300° F. oven until the tops of the pots de crème look solid, but the custard still jiggles slightly when you shake it. Don't worry, the custard will firm up as it cools.

NOTE: The smaller your cups, the quicker your custard will set. The deeper your cups, however, the longer your custard will take to set. If your custard still has a liquid top after 35 minutes, then turn up the oven temperature to 325° F. and bake another 10 minutes.

ALSO NOTE: If you use cool or room temperature water, rather than boiling water for the water bath, the cooking process may take longer, as well.

Step 6: Chill, baby! — Now carefully remove the hot pan from the oven. Take the very hot cups of custard out and let them cool to room temperature before placing them in the fridge. After the custard comes to room temperature, be sure to cover the cups with plastic wrap to prevent a skin from forming. Chill at least 3 hours before serving.



***FINAL NOTE FROM CLEO:** Before this recipe is baked into custard, it will give you about 4 cups of liquid to divide evenly among your containers. Authentic French pots de crème cups include tiny lids for each individual cup. The French cups are on the small side. My cups are on the large size! I use six stoneware coffee cups when I make this recipe. To serve, I set the coffee cups on a saucer, place raspberries on the side, and whipped cream on top.

In my photo (*right*), I show you several options for pots de crème containers. This is a very rich dessert, so if your cups or ramekins are on the large side (7-8 oz.), I'd advise you to divide the liquid custard mixture into at least six servings and use the extra space at the top of each cup for a generous dollop of whipped cream and/or shaved chocolate curls.

You can certainly use smaller containers, as well, which is more traditional. If you have 4-oz. cups or ramekins, for instance, then you can divide the mixture into 8 servings. A special dinner might be concluded with pots de crème served in espresso cups. Place the cups on their saucers and a bit of whipped cream on top.

VARIATIONS: Because this is a classic French dessert, many versions exist in cookbooks and on the internet. For variations on this basic recipe, reduce the vanilla to 2 teaspoons and add 2 tablespoons Kahlúa, or try dark rum, Grand Marnier, or coffee syrup*.

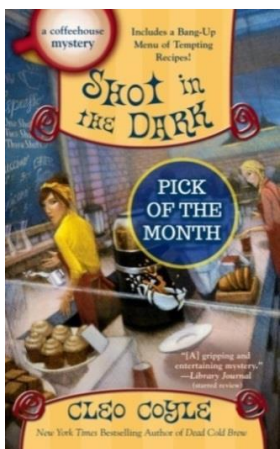
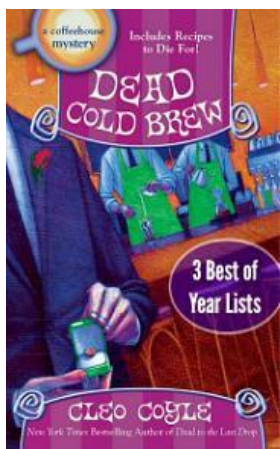
*Coffee syrup can be bought pre-made. [Click here to see or buy a popular brand.](#) It can also be made from scratch. My own recipe can be found in the back of the Coffeehouse Mystery: [Decaffeinated Corpse.](#)



Chocolate Pots de Crème
Recipe post by Cleo Coyle



Eat with joy! ~ Cleo



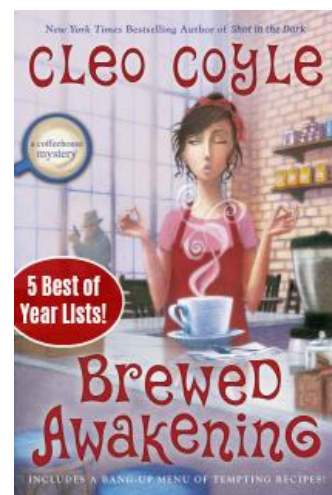
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

And her recipe blog at

www.CleoCoyleRecipes.com



New! [Brewed Awakening](#)

5 Best of Year Lists!

Free Recipe Guide [here](#).

[Dead Cold Brew](#) [Shot in the Dark](#)
National Bestseller *Starred Review –Library Journal
Free Recipe Guide [here](#). Free Recipe Guide [here](#).