



Chocolate Chili Pot de Crème

Makes 10 portions

Ingredients:

32 oz.	Light Cream
1 oz.	Ancho Chili – dry
6 oz.	Bittersweet Chocolate – chopped fine
3 oz.	Dark Chocolate – chopped fine
4 oz.	Sugar
½ tsp.	Salt
12 each	Egg Yolks – large
½ oz.	Vanilla Extract
¼ oz.	Instant Espresso Coffee
1/3 tsp.	Cayenne pepper

Directions:

Remove the stem and seeds from the chili pepper – chop into small pieces

Bring the cream to a simmer – do not boil

Add the chopped peppers, cover and allow to steep for 45 minutes, strain and reserve cream

In a pot, combine ½ of the chili cream, and chopped chocolates – over low heat, stirring often, melt the chocolate – remove from heat.

Whip in the sugar, salt and remaining cream mixture – keep warm

In a mixing bowl, with the whip attachment, beat the egg yolks until slightly thickened

On low speed, add ½ the cream mixture, vanilla and espresso – blend well to dissolve the espresso

Now add this mixture to the remaining chili cream mixture, over low heat cook the mixture, stirring constantly until it has thickened 3 – 5 minutes– make sure not to boil.

Arrange ramekins (about 6 ounce) in a hotel pan

Fill each ramekin about ¾ full with the mixture

Fill the hotel pan with boiling water – about ½ way up the side of the ramekin, cover pan with foil. Cut a few small holes in the top of the foil to release steam.

Place in a 325 degree oven for 25 – 30 minutes or until set – remove from oven, remove foil and allow to cool in the hotel pan for 20 minutes

Remove from pan and refrigerate for at least 4 hours

To Serve: ©2016 Team Four Foodservice, all rights reserved
Top the pot au crème with whipped cream and chocolate shavings

