



Chocolate Raspberry Pots de Creme

Yield: 6 servings

A decadent silky dessert that can be made days ahead and refrigerated. You can also change the texture of this creamy dessert by freezing it for an hour before serving.

2/3 cup	heavy cream	2 tbsp	granulated sugar
6 oz	semi-sweet chocolate, chopped fine	Pinch	salt
1 large	egg	1 tsp.	pure vanilla extract
		6 oz	fresh raspberries

1. In a saucepan, heat cream just to boiling point.
2. Meanwhile, place chocolate, egg, sugar, salt, and vanilla in a blender and blend for 1 minute. Add hot cream. Blend for 1 minute.
3. Pour into pots de crème cups or demitasse cups.
4. Chill. Serve with fresh raspberries on top.

Variations: omit the vanilla and use rum or any liqueur. Take a few mint leaves that are chopped up and place into the cream to infuse, then strain before use.

Note: Use bars of chocolate instead of chocolate chips.