

Aztec Pots de Crème

Josh Hodapp, General Manager, Dean & DeLuca

Serves: 4

Ingredients:

½ cup Heavy Cream
½ cup Whole milk
1 cup (7oz.) Semi Sweet chocolate chips
4 each Egg yolks
½ tsp. Cayenne pepper
½ tsp. Cinnamon
2 Tbsp. Cocoa nibs

Method:

1. In a S/S saucepan, scald the cream and milk with the cayenne.
2. Remove from the heat and add chocolate chips, whisk until smooth.
3. Add the egg yolks and incorporate completely.
4. Add the cocoa nibs and cinnamon and lightly whisk.
5. Pour into 4 ounce ramekins and refrigerate until set (overnight).