

Chocolat Pots De Creme:

2 C Whipping Cream
1/2 C whole milk
5 Oz Bittersweet Chocolate chopped
6 Large egg yolks
1/3 C sugar

Oven at 325

Bring the cream and milk just to simmer in a heavy pan over med heat. Add the chocolate. Whisk until melted and smooth. Whisk yolks and sugar in a large bowl to blend. Gradually add hot mix to eggs. Strain mixture to another bowl and cool for 10 min skimming foam .

Divide into 6 custard cups (I like to use 1/2 pint wide mouth jars)
Cook in water bath 1/2 way up sides for 55 min at 325.

Let chill at least 3 hours. They can be covered and chilled for up to 2 days.

Single serving pavlova shells: (This is a good thing to do with all of the egg whites you have left from the Pots De Creme)

4 egg whites
120 grams Sugar
2 tsp corn starch
1 tsp vanilla
1/2 tsp white vinegar

Oven 250 on convection or 270 non convection

Line baking sheet with parchment paper. Beat egg whites till foamy and soft peaks start to form. Whisk together the sugar and corn starch in a small bowl. Add the sugar mixture in 4 additions to the egg whites beating between each addition. Once the meringue is glossy and holds firm beaks add the vanilla and vinegar and beat until well incorporated. Divide into 5 mounds on the parchment paper. cook until the outside is crisp and sounds hollow when tapped (45-60 min) Allow to cool completely.

Filling:

Whip cream till firm. Fold well whipped heavy cream with a non skim (4% milk fat is best) vanilla greek yogurt (about 2/3 whipping cream to 1/3 yogurt) Top with fresh fruit of the season.

Shelly Laws-Cabaret Dessert Queen for many years!!