



Baileys Chocolate Pots de Crème

Prep Time: 20 minutes

Cook Time: 45 minutes

Pot de crème (pronounced Poh Duh KREHM) is a traditional French dessert that consists of a rich, creamy custard cooked and served in small pots. The classic flavoring is vanilla but here we will be adding chocolate and Baileys for an Irish twist.

Ingredients:

1 1/2 Cups Heavy Cream
1/2 Cup Baileys Irish Cream
1/2 Teaspoon Vanilla
6 Ounces Bittersweet Chocolate, chopped into small pieces
6 Large Egg Yolks
1 Tablespoon Sugar
Pinch of Salt
Whipped Cream (optional), to garnish

Preparation:

Special equipment: 8 (4- to 5-ounce) Ramekins or Pots de Crème Cups.

Preheat oven to 300 degrees.

Add chopped chocolate to a large bowl. Heat cream and a pinch of salt in a small pot until it just comes to a boil. Pour the hot cream over the chocolate and whisk until melted and smooth. Let cool slightly, then stir in the Baileys Irish Cream and vanilla.

In another bowl, whisk together the egg yolks and sugar. Slowly drizzle the warm chocolate into the egg mixture while stirring. Strain the mixture through a sieve into another container and let cool completely (15 - 20 minutes).

Pour the custard mixture evenly into custard pots, baking dishes, or ramekins. Place the dishes into a deep pan and fill pan with hot water until half way up the sides of the ramekins. Tightly cover with pots de creme lids or aluminum foil poked with a few holes.

Bake until custard is set around edges but still slightly liquid in center (about 35 - 45 minutes). Custard will become firmer as it cools.

Remove pots de creme from water bath, remove lids or foil, and let cool at room temperature for about an hour. Transfer to refrigerator and cool completely (at least 3 hours). You can make these up to two days ahead of time.

Serve cold with a dollop of whipped cream on top.