

# Pots au Chocolate

 Difficult

Serves 8

## Ingredients

100g (4oz) Dr. Oetker Fine Cooks' Extra Dark

450ml (15fl.oz) whole milk

4 medium egg yolks

50g (2oz) caster sugar

1 teasp Dr. Oetker Natural Vanilla Extract

50g (2oz) Dr. Oetker Fine Cooks' Milk Chocolate

50ml (2fl.oz) double cream, at room temperature

Grated Dr. Oetker Fine Cooks' Dark Chocolate to decorate

## Method

1. Preheat the oven to 160 C (325 F, gas 3). Arrange 8 x 100ml (4fl.oz) ceramic custard pots or ramekins in a roasting tin and set aside. Break the dark chocolate into pieces and place in a saucepan. Pour in half the milk and heat gently, stirring, until the chocolate is completely melted. Add the rest of the milk and bring to just below boiling point. Remove from the heat and set aside.
2. Whisk egg yolks and sugar together until pale and thick. Pour over the hot chocolate milk, stirring, and strain into a heatproof jug. Stir in the vanilla extract.
3. Divide the chocolate custard between the dishes. Pour in sufficient boiling water to come half way up the sides of the dishes. Bake in the oven for 20 - 25 minutes, until just set but still slightly soft in the centre - a round bladed knife inserted in the centre should be thickly coated in custard when cooked. Remove from the water, cool, and chill for at least 2 hours.
4. To serve, remove the chocolate pots from the fridge and allow to stand at room temperature for about 20 minutes. Melt the milk chocolate as



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above and cool slightly for about 10 minutes. Gradually pour over the double cream whilst whisking, to make a smooth, thick glossy cream. Spoon on top of each and sprinkle with dark chocolate.

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