

— AMERICA'S —
TEST KITCHEN


Holland
America Line®

Holland America Line is a proud sponsor of America's Test Kitchen



Pots de Crème

SERVES 8

Pots de Crème

Serves 8

We prefer pots de creme made with 60 percent cocoa bittersweet chocolate (our favorite brands are Ghirardelli and Callebaut), but 70 percent bittersweet chocolate can also be used. If using a 70 percent bittersweet chocolate (we like Lindt, El Rey, and Valrhona), reduce the amount of chocolate to 8 ounces. A tablespoon of strong brewed coffee may be substituted for the instant espresso and water. Covered tightly with plastic wrap, the pots de creme will keep for up to 3 days in the refrigerator, but the whipped cream must be made just before serving.

POTS DE CRÈME

- 10 ounces bittersweet chocolate, chopped fine**
- 5 large egg yolks**
- 5 tablespoons sugar**
- ¼ teaspoon salt**
- 1½ cups heavy cream**
- ¾ cup half-and-half**
- 1 tablespoon vanilla extract**
- ½ teaspoon instant espresso powder mixed with 1 tablespoon water**

WHIPPED CREAM

- ½ cup heavy cream, chilled**
- 2 teaspoons sugar**
- ½ teaspoon vanilla extract**

Cocoa powder for dusting

Chocolate shavings for sprinkling

1. FOR THE POTS DE CRÈME: Place chocolate in medium bowl and set fine-mesh strainer over top.

2. Whisk yolks, sugar, and salt in separate bowl until combined. Whisk in heavy cream and half-and-half. Transfer mixture to medium saucepan and cook mixture over medium-low heat, stirring constantly and scraping bottom of pot with wooden spoon, until thickened and silky and custard registers 175 to 180 degrees, 8 to 12 minutes. Do not let custard overcook or simmer.

3. Immediately pour custard through fine mesh strainer over chocolate. Let mixture stand to melt chocolate, about 5 minutes. Whisk gently until smooth, then whisk in vanilla and espresso. Divide mixture evenly among eight 5-ounce ramekins. Gently tap ramekins against counter to remove air bubbles.

4. Let pots de crème cool to room temperature, then cover with plastic wrap and refrigerate until chilled, at least 4 hours or up to 3 days. Before serving, let pots de crème stand at room temperature for 20 to 30 minutes.

5. FOR THE WHIPPED CREAM: Using stand mixer fitted with whisk, whip cream, sugar, and vanilla on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until stiff peaks form, 1 to 3 minutes. Dollop each pot de crème with about 2 tablespoons whipped cream and garnish with cocoa or chocolate shavings, if using. Serve.