



JERNEJ KITCHEN

CHOCOLATE POTS DE CREME WITH ESPRESSO

Chocolate Pots de Creme with Espresso is a simple recipe for a thick, rich and creamy baked chocolate cream. Serve for special occasions or weekend treats.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	40	MINUTES

CHOCOLATE POTS DE CREME WITH ESPRESSO

400 g heavy cream (1 1/2 cup)

120 g espresso coffee, freshly brewed (1/2 cup)

4 egg yolks

2 tbsp sugar

200 g dark chocolate (55% - 65% cocoa) (7 ounces)

COOKIES (OPTIONAL)

1 egg

60 g sugar (1/4 cup)

45 g all-purpose flour (4 tbsp)

TOOLS AND EQUIPEMENT

Coffee Machine Philips LatteGo
saucepan
bowl
whisk
4x oven-proof cups
baking dish

Sponsored

MAKE THE CHOCOLATE ESPRESSO CREAM

Add heavy cream and freshly brewed espresso coffee to a saucepan. Place over medium heat and bring to a boil. Add egg yolks, sugar, and a pinch of salt to a large bowl. Stir to combine using a whisk. While continually whisking, pour in the boiling hot, heavy cream and coffee. When everything is combined, add the chopped dark chocolate and whisk until the chocolate melts completely.

TIP

[Optionally add two tablespoons of Baileys or Kahlua.](#)

BAKE THE POTS DE CREME

Transfer the mixture into a measuring jug for easier pouring. Divide the mixture between four oven-proof cups. Place the cups in a large baking dish. Add hot water to a baking dish to come halfway up sides of cups. Place in the preheated oven on the middle rack. Bake for 25 - 30 minutes at 150 °C / 300 °F.

MAKE THE COOKIES (OPTIONAL)

In a bowl whisk to combine an egg and sugar until combined. Incorporate the all-purpose flour. Transfer the cookie mixture into a piping bag fitted with a round tip. Pipe the cookies about 3 cm / 1-inch in diameter over a baking sheet lined with parchment paper. Make sure there's enough space between the cookies because they will spread. Place in the preheated oven and bake for 8 minutes at 180 °C / 350 °F.

SERVE

Transfer the baked Chocolate Pots de Creme with Espresso from the oven. Set aside to cool to room temperature, then transfer to a fridge to chill for at least 3 - 4 hours or even

better, overnight. Optionally serve with homemade cookies.