

## Chocolate Espresso Crème Brûlée

<http://userealbutter.com/2010/09/07/chocolate-espresso-creme-brulee-recipe/>  
from *Elegantly Easy Crème Brûlée and Other Custard Desserts* by Debbie Puente

2 cups heavy cream  
1 tbsp instant espresso powder  
5 oz. bittersweet chocolate, chopped  
6 egg yolks  
3 tbsps sugar  
1 tsp vanilla extract  
1/4 cup sugar (for topping)  
chocolate-covered espresso beans for garnish

Oven 300°F. In a medium saucepan, bring the cream and espresso powder to a simmer. Whisk to help dissolve the espresso granules. Remove from heat and add the chocolate while the cream is still hot. Mix until smooth and set aside. In a large bowl, whisk the egg yolks, sugar, and vanilla together. Slowly add the chocolate mixture to the egg mixture, whisking to combine. Strain through a sieve. Ladle the custard into six cups (custard cups, tea cups, ramekins, you name it) and place in a water bath. What I do is boil water in a kettle and when the oven is ready, I set my roasting pan with custard-filled ramekins on the oven rack and carefully pour the hot water into the pan. Take care not to let the water splash up and into the custard (I've done that) or spill it all over the oven (I've done that too) or splash it out of the pan when you push the rack back into the oven (done that) or burn your hand on any part of the oven when pouring the hot water (again, me). Bake until the custard is set, but still jiggly in the middle. This takes about 40 to 50 minutes (50 minutes for me). Remove the pan from the oven and let the custards cool IN THE WATER BATH. Remove from water bath and refrigerate for at least two hours (you could serve warm, I suppose). Before serving, sprinkle a couple of teaspoons of sugar over each custard and either torch it with a propane torch (those little mini torches don't work for us at our elevation) or place it under the broiler until the sugar bubbles and caramelizes. I use a medium propane torch from the hardware store. It cost less than those mini torches and I get more oomph. [Note to self: torch on low output at 8500 ft. or it sputters itself out.] Garnish with whipped cream and a chocolate-covered espresso bean. Serves 6.