

Chocolate Pots de Crème

<http://userealbutter.com/2011/09/18/chocolate-pots-de-creme-recipe/>
slightly modified from [La Tartine Gourmande](#)

2 eggs
1 egg yolk
1/3 cup sugar
2 cups whole milk
1 vanilla bean, split open and seeds scraped out
100 g dark chocolate
2 tps unsweetened cocoa powder

Place the milk, vanilla bean pod, and vanilla bean seeds in a saucepan over high heat. Let the milk come to a boil, then turn off the heat and cover the pan with a lid. Let steep for 30 minutes. Melt the chocolate in a double boiler and set aside until ready to use. Preheat oven to 300°F. In a medium bowl, beat the eggs, egg yolk and sugar together. Reheat the vanilla and milk until just boiling and remove from heat. Slowly add a little of the hot milk to the eggs while whisking to temper the mixture and to avoid cooking the eggs. Keep adding the hot milk until it is fully incorporated into the eggs. Add the melted chocolate and cocoa powder to the milk. Pour the custard into individual ramekins or tea cups. Skim the foam off the tops of any of the custards. Place the custards vessels in a baking dish or roasting pan and fill the pan with hot water until the vessels are half immersed, taking care not to let water spill up and into the custards. Bake in oven for about 30 minutes, depending on how large your custards are. When they are done, the middles should jiggle slightly, but the edges should be firm. Remove the custards from the oven and let them cool in the water bath. Cover with plastic and refrigerate before serving. (They'll firm up more in the refrigerator).