

**#102: Fit For a Queen**

**Chocolate Pot de Crème with Crème Fraiche and Sea Salt**

**Sue Zemanick, Zasu**

13 ounces bittersweet chocolate, finely chopped

1 cup whole milk

1 cup heavy cream

1/3 cup sugar

5 large egg yolks

Crème fraiche, Maldon sea salt and chocolate shavings for garnish

Place the chocolate in a medium heatproof bowl and set aside.

In a medium saucepan, combine the milk, heavy cream and sugar. Cook over low heat, stirring, until the sugar dissolves and the mixture comes to a simmer.

Whisk the egg yolks in a medium heatproof bowl, then gradually whisk in the hot cream mixture. Return the egg and cream mixture to the saucepan, and cook over medium heat 2 to 4 minutes, stirring constantly, until the custard coats the back of a spoon.

Pour the custard over the chocolate and stir until the chocolate melts. When well combined, transfer the mixture to a blender. Puree about a minute, until very smooth, then pour the chocolate into eight 4-ounce ramekins. Refrigerate until chilled, about 4 hours.

Garnish the pots de crème with crème fraiche (recipe follows), sea salt and chocolate shavings.

Yield: 8 servings.

**Crème Fraiche**

2 cups heavy cream

4 Tbsp. buttermilk

Combine ingredients in a glass container and cover with cheesecloth. Let stand at room temperature for up to 24 hours, then refrigerate.