



Chocolate Espresso Pots de Crème

Ingredients

- 2 cups whipping cream
- 1 cup whole milk
- 4 tablespoons [Fustini's Espresso Bean balsamic](#)
- 4 tablespoons instant espresso powder
- 2 large eggs
- 6 large egg yolks
- 1/2 cup sugar
- 2teaspoons pure vanilla extract
- 12 tablespoons chocolate shavings
- whipped cream for garnish
- 4 tablespoons Ghiradelli chocolate syrup
- cocoa powder for garnish

Directions

Step 1.

Preheat oven to 300 degrees. In a saucepan scald milk, cream, balsamic and espresso powder.

Step 2.

In a mixing bowl, mix together eggs, egg yolks, sugar and vanilla. Slowly add scalded liquid to the bowl. Mix without creating additional foam or air bubbles. Fill 6 oven-safe cups or ramekins about 3/4 full. Bake in a water bath for 35-55 minutes, depending on heat and volume.

Cool and top with shaved chocolate. Serve topped with whipped cream, chocolate syrup and cocoa powder.