



Dark Chocolate Pot de Creme

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12 ounces high-quality bittersweet chocolate chips (or chopped)
3 cups Half & Half
6 large egg yolks
8 tablespoons granulated sugar
1/4 cup The Olive Tree's Picual Extra Virgin Olive Oil
1/4 teaspoon salt

Blood Orange Whipped Cream

1 cup heavy cream
1 tablespoon The Olive Tree's blood orange agrumato
1 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Directions

Place the chocolate and olive oil in a blender. Whisk the Half & Half egg yolks, granulated sugar and salt in a heavy-bottomed medium saucepan over medium heat. Stir the mixture constantly, making sure to scrape the bottom and edge of the pot with a heatproof spoon or spatula so that the mixture does not burn. Continue to stir until the custard coats the spoon and almost begins to simmer, about 5 minutes.

Immediately pour the custard over the olive oil and chocolate in the blender. Cover and hold the lid with a thick kitchen towel; blend until combined and smooth, stopping to scrape down the sides of the blender as needed. Divide the chocolate mixture among 6 ramekins or cups and refrigerate for at least 3 hours.

Whip the cream and blood orange olive oil with the confectioners' sugar with a mixer or in the blender until soft peaks form. Top the chilled pots de creme with whipped cream before serving.

Makes 6 servings