

## CHOCOLATE MINT POTS DE CRÈME

2 eggs plus 1 egg yolk  
1/3 cup turbinado sugar (same as Sugar in the Raw)  
2 cups heavy cream  
½ to 1 teaspoon pure peppermint extract  
4 oz. dark or bittersweet chocolate

Preheat oven to 325 degrees. Melt the chocolate in a double boiler over medium-low heat, stirring constantly. If you don't have a double boiler, then put the chocolate in a heat-proof bowl over a pot of simmering water. Once the chocolate is melted, stir in the peppermint extract. Set the chocolate aside.

Beat the eggs and the egg yolk with the sugar until well blended. Set aside. In a medium saucepan, heat the cream over medium heat until it begins to simmer around the edges. Slowly pour the cream into the egg mixture, while whisking constantly. It's really important on this step to make sure you are constantly whisking and to make sure it's a slow drizzle so that the eggs don't cook. Once the cream is incorporated into the egg mixture, stir in the chocolate.

Fill ramekins with the chocolate mixture and put in an ovenproof casserole dish. Skim off any bubbles or foam that forms on top of the custards. Fill the casserole dish with water until it reaches halfway up the sides of the ramekins.

Bake the pots de crème for 30-45 minutes. The middle of the custards should still move a bit. CAREFULLY remove them from the water bath and let them cool a bit on a wire rack, then cover with tops with plastic wrap and refrigerate for at least 3 hours before serving. Serve with whipped cream if desired.

Serves four.

*Recipe courtesy of Karly Vardaman, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)*

