



## Chocolate Pot

### Overview

Difficulty: Medium

Servings: 4-6

Preparation Time: 1 Hour

Cooking Time: 20 Mins

## Ingredients

250g Whipping Cream

100g Whole Milk

40g White Sugar

3 Egg Yolks

150g Chocolate (63-66%)

2g Good Salt



### Step 1.

Heat the whipping cream and whole milk slowly, till it reaches 85C.



### Step 2.

Place a mixing bowl over a pot of simmering water. Add egg yolks and white sugar to the bowl, and whisk the ingredients till they turn into a light, fluffy and pale mixture at 57C.



### Step 3.

Add chocolate chips, good salt and the mixture in Step 1 into a bowl, then stir the mixture till it turns smooth.





#### Step 4.

Fold the egg yolk mixture and the chocolate mixture together, and stir them well.



#### Step 5.

Pour the chocolate cream into cups and refrigerate them for two hours. Then, top it off with whipping cream thereafter.

