

## **Chocolate Hazelnut Pots De Crème**

This is a chocolate lovers dream dessert. Smooth, creamy, silky and decadent.

### **Ingredients**

- 1 cup Whole Milk
- 1 cup Heavy Whipping Cream
- 4 tablespoons Frangelico
- 1 tablespoon Vanilla Extract
- 6 large Egg Yolks
- 1 cup (about 6oz) Bittersweet Chocolate Chips (preferably Ghirardelli or good quality finely chopped bittersweet chocolate)
- 1 cup (about 6oz) Milk Chocolate Chips (preferably Ghirardelli or good quality finely chopped milk chocolate)

### **Hazelnut Whipped Cream**

- 1 cup Heavy Whipping Cream
- 3 tablespoons granulated Sugar
- 2 tablespoons Frangelico or to taste

### **Toppings**

- Fresh Raspberries
- Toasted Chopped Hazelnuts

### **Special Equipment**

- Large Mesh Strainer
- 4 Stemless White Wine Glasses or 6 (6oz) Ramekins

### **Preparation**

Whisk egg yolks in a small bowl, set aside.

Stir milk, heavy whipping cream, 4 tablespoons Frangelico and vanilla extract in a saucepan over medium-high heat and bring to a light simmer (about 3-4 minutes).

Immediately and slowly whisk ½ cup of the hot milk mixture with the egg yolks then transfer to the saucepan and continue to whisk on medium-heat until slightly thickened, about 2 minutes (Do not over cook, mixture will begin to curdle). Immediately add the chocolate and remove the saucepan from heat. Whisk until chocolate is completely melted.

In batches, strain mixture through a large mesh strainer into a large glass measuring cup stirring to separate any solids from liquid. Pour strained chocolate mixture to fill one thirds of 4 stemless white wine glasses (may also use ramekins, leaving room for whipped cream topping). Refrigerate until chilled and set, about 4-6 hours or overnight.

**Prepare Hazelnut Whipped Cream:** Chill the bowl of a stand mixer and the whisk attachment in the freezer for 15 minutes. Add 1-cup heavy whipping cream, 3 tablespoons sugar and 2 tablespoons Frangelico and whisk on high speed until medium peaks form, about 4-5 minutes.

Top chilled Chocolate Pots De Crème with a dollop of hazelnut whipped cream, (option to use a piping bag), raspberries and chopped hazelnuts.

Serves 4-6

Pots De Crème can be stored in refrigerator for up to 3 days