

Hangar Steak

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HANGAR STEAK
AIR • LAND • SEA

Pot De Crème



Ingredients

3 oz. bittersweet chocolate cut into small pcs.
2 cups heavy cream
½ cup milk
5 eggs yolks
1/4 cup granulated sugar
Pinch of salt
Grated chocolate, for garnish

Directions

Melt the chocolate in a med heat proof bowl over simmering water (double boiler). When chocolate is almost melted, turn off the heat and let stand, until chocolate is completely melted.

In a separate sauté pan, scald the cream and milk. Make sure the cream does not boil over.

In a medium size mixing bowl, whisk together the egg yolks, sugar, and salt until the sugar is dissolved. Slowly whisk in the hot cream mixture into the yolks. Do not add the hot cream too quickly, you might cook the eggs.

Remove the melted chocolate from the stove and pour the hot cream mixture through a fine mesh strainer into the melted chocolate. Whisk until well combined and smooth.

Have a pre heated rack in a hot oven with a temperature of 375 degrees.

Ladle the mixtures in to your serving ramekins or preferred dish. Line the bottom of a baking pan with a clean towel or paper towels. Place the filled ramekins in the baking dish on the towel. Pour in enough hot water to reach halfway up the sides of the ramekins. Cover the entire pan with aluminum foil and place in the oven. Bake until mixture around the edges of the ramekin is firm when lightly shaken, about 35 minutes. Baking time will vary depending on the size of the ramekins you are using and your oven. If the center of the pot de crème is still a little jiggle when shaken, it is o.k.; it will firm up as it chills.

Carefully remove the ramekins from the baking pans, wipe dry and allow to cool. Once cooled, refrigerate until firm, about 2 to 3 hours.

Garnish with some whip cream and shaved fresh chocolate.