

# POTS DE CREME

Unknown

comments

This is a really delicious, elegant dish. I like to serve it in the demitasse cups, with tiny spoons. It is so rich that it's a good idea to keep the portions small.

notes

Makes 12-16 small servings.  
It can be made the day before.

prepare in advance

## Ingredients

### Measure

1/3 C sugar  
1 C heavy cream  
1/2 C orange liqueur

### Finely dice

1/4 C candied orange peel

### Separate

4 eggs (save whites)

### Have available

1/2 lb. semi-sweet chocolate

complete recipe

Melt the chocolate.

Blend in the orange liqueur.

Beat slightly the 4 egg yolks.

Add a small amount of the chocolate mixture to the eggs, blending well (this prevents the eggs from cooking into lumps).

Add the rest of the chocolate and cook, stirring constantly, until thick and smooth.  
Cool.

In a bowl, beat the egg whites until fluffy.

Gradually add the sugar.

Continue beating until the whites are stiff and glossy and peaks form.

Gently fold this meringue mixture into the chocolate mixture.

Whip the heavy cream until it is stiff.

Carefully fold this whipped cream into the chocolate mixture, along with the orange peel.

Turn into pots or serving dishes; refrigerate several hours or overnight.