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## Chocolate pots de creme with fresh berries and whipped cream

By *Susie Iventosch*

6 ounces fine quality bittersweet chocolate, finely chopped (do not use unsweetened)

1 1/3 cups heavy cream

2/3 cup milk

6 large egg yolks

2 T sugar

Prepare 8 ramekins with Pam. (should hold 4-5 ounces each)

Preheat oven to 300 degrees.

Place chocolate in glass or plastic bowl. Bring cream, milk and pinch of salt just to a boil in a small heavy saucepan. Pour over chocolate in bowl and mix until chocolate is melted and mixture is smooth.

Whisk together eggs yolks, sugar and a pinch of salt in a different bowl. Then add warm chocolate mixture in a slow steady stream, whisking constantly. Pour custard through a sieve into a glass container and cool completely, stirring occasionally. Should take about 15 minutes.

Line the bottom of a baking pan with a folded kitchen towel and place ramekins on top. Divide custard between ramekins, then fill baking pan with water just halfway up ramekins. Cover baking dish tightly with foil. Bake until custards are set around edge, but still a little jiggly in the center, approximately 35 to 40 minutes.

Transfer ramekins to a wire rack to cool, uncovered. Chill, covered, for at least three hours or overnight. Custards will become very firm as they chill.

Serve with a dollop of whipped cream and top with chocolate shavings.

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