

# CHOCOLATE & HAZELNUT POTS DE CRÈME

A recipe by **FoodNouveau**

## INGREDIENTS

Serves 6

3.5 oz [100 g] dark chocolate, chopped  
½ cup [125 ml] hazelnut spread (such as Nutella, see notes)  
¼ cup [60 ml] granulated sugar  
1 tsp [5 ml] cornstarch  
4 egg yolks  
1 cup [250 ml] milk  
1 cup [250 ml] heavy cream

*To serve (optional):*

Toasted and chopped hazelnuts  
Whipped cream  
Fresh fruits, such as raspberries, cherries, strawberries, apricots, figs, or pears (see notes)

## METHOD

In a large bowl, add the chopped dark chocolate and hazelnut spread. Reserve.

In a saucepan off the heat, whisk the sugar and cornstarch together. Whisk in the egg yolks. Add the milk and cream and mix thoroughly. Place over medium heat and bring to a boil, mixing constantly and scraping down the sides and bottom of the pan so the mixture doesn't stick. Once the mixture boils (it won't take more than a minute or two), bring the heat down to a minimum and simmer for 2 to 3 minutes, or until it has thickened to a custard consistency.

Pour through a sieve and into the bowl containing the chopped chocolate and hazelnut spread. Let sit for a minute, then whisk until smooth. Pour into 6 glasses or bowls (½ cup [125 ml] capacity). Cover with plastic wrap and refrigerate for 2 hours, or until the cream has completely cooled down.

Top with whipped cream, fresh fruits, and toasted hazelnuts, if desired. The assembled pots de crème can keep for 2 to 3 days in the refrigerator. Take them out to room temperature 15 to 30 minutes before serving.

## NOTES

- If you don't have hazelnut spread on hand, substitute 2.5 oz [70 g] dark or milk chocolate.
- Use whatever fruit is perfectly ripe and on season. Larger fruits can be cut in slivers or diced; I like to pour half the chocolate cream, add some fruits, pour the rest of the mixture over, then top with more fruit once the cream is cool. It makes for a fresh surprise while enjoying the dessert!

