



# **Vertuo Desserts**

## **by Evelyn Jacob • [podsNespresso.com](http://podsNespresso.com)**

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### **CHOCOLATE POTS DE CREMÈ VERTUO CUPS**

#### **Ingredients**

9 ounces high-quality semisweet chocolate,  
chopped

1 1/2 cups whole milk

1 cup heavy cream

6 large egg yolks

5 tablespoons granulated sugar (add an  
extra tablespoon if using bitter chocolate)

1/4 teaspoon salt

#### **Preparation**

Place the chocolate in a blender.

Whisk the milk, 1 cup cream, egg yolks, granulated sugar and salt in a heavy-bottomed medium saucepan over medium heat. Cook, stirring constantly with a heatproof spatula, until the mixture is thick enough to coat the spatula and almost boiling, 5 to 6 minutes. Do not allow it to boil or overcook as it will separate and not set up correctly.

Immediately pour the milk mixture over the chocolate in the blender. Cover and hold the lid with a thick kitchen towel; blend until combined and smooth, stopping to scrape down the sides of the blender as needed.

Pour the mixture into Nespresso cups and refrigerate until set, about 2 hours.

Topping: Whip 1/2 cup cream and confectioners' sugar with a mixer or in the blender until soft peaks form. Top the chilled pots de creme with whipped cream.