

Pots de Crème

6 oz bittersweet chocolate 2 egg yolks
1 cup cream 1/8 tsp salt
1/4 cup milk

In a heavy saucepan, combine the chocolate, cream, and milk. Stir over low heat until blended and *satin-smooth*, slightly thick but not boiling. Remove from heat.

Beat the egg yolks with salt until thick and light. Slowly beat the chocolate into the egg yolks.

Pour into small cups or glasses, cover, and chill for at least three hours. Serve alone, or topped with fruit or nuts.

Adapted from *Better Homes & Gardens Dessert Cook Book* (1960).