

CREMA ROVESCIATO DI CIOCCOLATA, CHOCOLATE CRÈME CARAMEL

3/4 cup sugar, plus an additional 1/2 cup sugar
2 tablespoons water
2 Mexican Canela sticks or Ceylon cinnamon sticks, optional
2 cups milk
4 oz dark chocolate, at least 72 % cocoa, chopped
4 large eggs
2 large egg yolks
1 teaspoon vanilla extract, optional

Crème Chantilly, whipped
Spun caramelized sugar and fresh berries

Combine 3/4 cup sugar and water and bring to a boil; cook over medium-heat without stirring until it begins to caramelize and then swirl pan until caramel is evenly colored. Immediately pour into 6 custard ramekins; let cool 10 min.

Warm milk slightly, add canella sticks, turn off heat and set aside 20 min omit this step if not using cinnamon. Heat milk until it is almost hot, remove from heat, add chocolate, let soften and then stir until smooth. Blend in vanilla if using, or refer to flavoring options below.

*** Options, omit adding cinnamon and 1 tsp vanilla extract, and instead add:

1 tablespoon Amaretto liqueur, or chocolate or coffee liqueur, or
1 tablespoon Grand Marnier orange liqueur and 1/2 teaspoon vanilla extract, or
1 tablespoon chocolate liqueur, 1/2 teaspoon vanilla and 2 teaspoons instant espresso powder mixed with two teaspoons hot water

Whisk eggs, yolks and 1/2 cup sugar until light. Add chocolate mixture, stir until blended and strain into prepared cups.

Place cups in a large baking pan and pour hot water to a depth of 1/2" around the cups. Bake in a preheated 350F oven 20-30 min; until a knife inserted comes out clean but the center is slightly soft.

Remove from pan, let cool and chill completely.

Just before serving, loosen edges with a knife and invert onto serving plates. Decorate with whipped crème Chantilly, spun caramelized sugar and fresh berries.