

ZuZu of Napa
presents
Chocolate Pot de Crème
Paired with Jones Family 2003 Cabernet Sauvignon

¾ lb. Cacao Barry, Extra Bitter Guayaquil 64%
0.4 lb. Scharffenberger, Bittersweet 70%; chopped
0.4 lb. Valrhona Manjari 64%
1 cup granulated sugar
20 ea. egg yolks
1 qt. whole milk
1.5 qt. heavy cream
2 ea. cinnamon stick
1 ea. vanilla bean, split and scraped
1.5 tsp. rose water
0.5 tsp saffron

Scald cream and milk with half the sugar, saffron, cinnamon and vanilla bean
Allow to sit for 20 minutes

Meanwhile bring yolks to room temperature

Add rose water and chocolate to cream and gently heat

Make sure that all the chocolate is completely melted

Beat the remaining sugar into the egg yolks and slowly temper in the cream and chocolate mixture

Strain through a fine mesh strainer and allow to cool

Preheat oven to 325 degrees and fill small oven-proof dishes with 4 – 5 oz. of chocolate base

Place ramekins in a larger pan and fill with water to halfway up cups

Cover entire pan with aluminum foil and bake for 50 – 60 minutes or until just starting to set. The middle will still be a little wobbly but will firm up as it cools

Chill and serve with a dollop of whipped cream