

Gill's Gourmet Gallery

Pot au chocolat avec chilli

Ingredients:

100ml milk
400ml single cream
150g dark chocolate
25g castor sugar
4 eggs
1 egg yolk
Pinch chilli flakes
6 strawberries
100ml fresh pouring cream
A little icing sugar

Method:

Grate the chocolate.
Heat cream, milk, chocolate and chilli flakes in a small pan until combined and smooth.
Beat the eggs, egg yolk and sugar together.
Stir into the chocolate cream.
Pour through a sieve into a heat resistant jug.
Divide the cream between 6 small ramekin pots.
Place hot water in a baking tray. Approximately 1cm deep.
Place the ramekins in the tray and bake for 30 minutes, 160c fan.
The chocolate cream should wobble a little in the middle when baked.
Cool and chill in the refrigerator for 3 hours to set.
To serve top with fresh cream, a strawberry and a sprinkle of icing sugar.

