



Pot au Chocolat

Feeling decadent? This intense chocolate dessert - true to its name, it's basically a small pot of chocolate - will satisfy your sweet tooth (and then some!). Definitely not for the faint of heart, but if you love chocolate, this one will put you in dessert heaven!

Ingredients

5 3 ½ oz dark chocolate bars (70% cocoa)
1 cup heavy cream (or 1 cup whole milk)
4 egg yolks
1 cup whipping cream
1 tsp cinnamon
Extra chocolate grated for garnish

Preparation Process

Add the cream or whole milk and chocolate into a small saucepan and cook over low heat until the chocolate has melted.

Add the egg yolks into a large bowl, then stir in a small quantity of the chocolate mixture and whisk together completely, then pour in the rest of the chocolate and whisk thoroughly again

Ladle the chocolate mixture into small bowls and refrigerate for at least 2 hours

In a large bowl, mix the whipping cream and cinnamon together

After the chocolate has cooled, pour the cream mixture over the chocolate, garnish with dark chocolate shavings and serve.

If you want to watch the video again. Click [here](#).