

## **Rich Chocolate Pots**

### **Ingredients**

1/2 pint single cream

200g plain chocolate (minimum of 70% cocoa solids)

2 egg yolks

3 tbs / 50 mls brandy (Cointreau or Grand Marnier as alternatives)

20g butter

### **Method**

- Heat cream but do not allow it to boil.
- Add crumbled / broken chocolate to the cream and melt, stirring all the time to combine the two ingredients to a smooth consistency.
- Add egg yolks and brandy and beat lightly to combine with chocolate mixture.
- Ensuring that the mixture is not too hot (warm) stir in the butter until it completely melts and is blended.
- Pour into small ramekins or espresso cups and refrigerate for a couple of hours before serving.

### **Serves 4**

Good served with a small portion of home made short bread or Sablés au Citron

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