

# LOVE THY CARROT

*real food made with love*

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## CHOCOLATE POTS

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**This recipe makes 8 servings**

### INGREDIENTS

2 cups heavy cream  
¾ lb semisweet or bittersweet chocolate, at room temperature, coarsely chopped  
4 large egg yolks  
3 tbsp dark rum, or any liquor you like or even some strong coffee or espresso, (should be at room temperature)  
3 tbsp unsalted butter

### DIRECTIONS

1. In a medium saucepan, heat the cream just until bubbles appear around the edge. Remove the pan from the heat, then add the chocolate and let stand for 1 minute, then stir until smooth.
2. Whisk the egg yolks in a small bowl, then whisk in 1/2 cup of the melted chocolate and cream. Scrape this mixture back into the saucepan and whisk constantly until smooth. Stir in the rum and butter.
3. Pour the mixture into eight 1/2-cup ramekins and refrigerate until chilled, at least 4 hours.

### COOKS NOTES

I used 70% dark chocolate, but use any bittersweet chocolate you like. The chocolate pots can be made ahead and refrigerated overnight. These pots will keep for a few days in the fridge. Serve topped with grated or shaved chocolate and a spoonful of whipped cream.