

Chocolate PB Pots de Creme

Ingredients:

16 oz.	Whole Milk
7 oz.	White Sugar
6 oz.	Semi-Sweet Baking Chocolate Chopped
1/2 cup	Ambrosia® Peanut Butter Creamy
1 tbsp.	Cocoa Powder
Pinch	Kosher Salt
1 tsp.	Ambrosia® Vanilla Extract
7 each	Large Egg Yolks
As Needed	Boiling Water
As Needed	Powdered Sugar

Instructions:

- Preheat oven to 325°F (DO NOT use convection).
- In a three-quart saucepan over medium heat, slowly warm the milk just to a simmer.
- Add the sugar and whisk constantly until fully dissolved; do not allow the mixture to boil.
- Once the sugar is incorporated, add the chocolate and peanut butter and continue to whisk until the liquid comes back to a simmer.
- Remove from heat and add the vanilla.
- In a small bowl, whisk the egg yolks together, then slowly whisk into the chocolate mixture.
- Strain the final mixture through a fine mesh sieve to remove any residual lumps
- Pour the custard into (4) 10-ounce ramekins, 1/4 inch short of the top. Place the ramekins into a deep pan and add enough boiling water to reach 3/4 up the sides of the ramekins.
- Bake until the custards are almost set in the center, about 50 minutes.
- Remove from water bath and refrigerate until thoroughly chilled.
- Garnish with a sprinkle of powdered sugar and a dollop of peanut butter if desired.



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