**Chocolate Espresso Pots de Creme**

Ingredients

6 oz bittersweet chocolate, finely chopped

1 1/3 cups heavy cream

2/3 cup whole milk

1 1/2 - 2 teaspoons instant espresso powder

salt

6 large egg yolks

2 tablespoons sugar

Equipment

8 pot de creme cups (espresso cups work, too)

Directions

Put chocolate in a small heatproof bowl. Combine cream, milk, espresso powder, and a pinch of salt in a 2 quart heavy saucepan and bring just to a boil, stirring until espresso powder is dissolved. Pour over chocolate, then whisk gently until chocolate is melted and mixture is smooth.

Whisk together yolks, sugar, and a pinch of salt in a medium bowl. Add warm chocolate mixture in a slow stream, whisking constantly. Pour custard through a fine mesh sieve into a 1 quart glass measuring cup ad let cool to room temperature (to prevent condensation from diluting pots de creme when covered), stirring occasionally, about 15 minutes.

Put a rack i middle of oven ad preheat oven to 300 degrees.

Line bottom of a baking pan large enough to hold pot de creme cups with a folded kitchen town and arrange cups on towel. Divide custard among cups and add enough boiling water to baking pan to reach halfway up sides of cups. (If cups have lids, do not use during baking.) Cover pan tightly with foil and poke a few holes in foil with a skewer. Bake until custards are set around edges but still tremble slightly in centers, 30 to 35 minutes.

With tongs, transfer cups to a rack to cool completely, uncovered, about 1 hour. Refrigerate, covered, until cold, at least 3 hours.

Serve garnished with chocolate curls or whipped cream.

Serves 8 - 10.