

# S'MORES POT DE CREME

FROM BAKIN BIT BLOG

*/ makes about 6 made in 1/2 cup jars or ramekins /*

## Ingredients

6 OUNCES GOOD QUALITY BITTERSWEET OR SEMISWEET CHOCOLATE  
(NOT UNSWEETENED), CHOPPED

1 CUP CREAM

1 CUP WHOLE MILK

6 LARGE EGG YOLKS

2 TABLESPOONS SUGAR

**Heat oven to 300°F.**

**STEP ONE** Place chopped chocolate in a medium bowl. Heat cream, milk, and a pinch of salt in a small saucepan, stirring occasionally, and bring just to a boil. Pour hot mixture over chopped chocolate and allow to sit and melt chocolate for several minutes. Whisk until smooth.

**STEP TWO** In a large bowl, whisk together egg yolks, sugar, and another pinch of salt. Slowly add chocolate mixture a little bit at a time while whisking, to avoid heating the egg too quickly. Strain out any curdled bits if needed. Allow to cool 15-20 minutes.

**STEP THREE** Place jars or ramekins in a pan with sides at least 2 inches high. Pour chocolate mixture carefully into jars or ramekins and wipe up any drips down the sides. Carefully transfer pan to oven. Fill the pan about halfway with hot water, being careful to not get any in the jars. Cover pan loosely with foil.

**STEP FOUR** Bake about 20 minutes, until partly set. Carefully pull out oven rack and discard foil. Top each pot de creme with a few tablespoons of the graham cracker mixture (below) and pat down slightly. Return to oven and bake another 15 minutes.

**STEP FIVE** Remove from water bath and allow to cool to room temperature. Transfer to refrigerator and chill 3 to 4 hours or overnight.



**STEP SIX** Prepare marshmallow (below). Transfer to a piping bag with a large, round tip. Pipe a large swirl on top of each pot de creme. Toast with a kitchen torch, or by putting under the broiler for a few minutes.

## CRUMB LAYER

1 CUP GRAHAM CRACKER CRUMBS

¼ CUP MELTED BUTTER

3 TABLESPOONS SUGAR

½ CUP MINI CHOCOLATE CHIPS

Combine graham cracker crumbs, sugar, and melted butter in a small bowl until well combined. Stir in chocolate chips.

## MARSHMALLOWY LAYER (from The Modern Baker)

2 EGG WHITES

¼ CUP CORN SYRUP

½ CUP SUGAR

PINCH OF SALT

**STEP ONE** Fill the bottom pan of a double boiler with water. If you don't have a double boiler, fit a metal bowl over a medium saucepan (use the metal bowl of a stand mixer if you have one). Bring water to a simmer.

**STEP TWO** In the bowl, whisk the egg whites, sugar, corn syrup, and salt until well combined. Place the bowl over the simmering water and continue to lightly whisk until the sugar has dissolved and the mixture is hot (about 130°F).

**STEP THREE** Pour mixture into the bowl of a stand mixer fitted with a whisk attachment. Whip on medium speed until big and fluffy and cooled, about 5 minutes. Use within 20 minutes or so, before it sets.



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