

Pot de Crème



Ingredients:

4oz Pot de Crème per cup
.25oz Cherry Red Wine Gelee
1oz Coco Nib
Pinch Maldon Salt

Directions:

Place pot de crème in cups let set in cooler, top creatively

Pot de Crème Prep

Ingredients:

18oz Chocolate Coins, Semi-sweet
4oz Chocolate Milk
12 each Egg Yolks
½ cup Sugar
2 cups Heavy Cream
3 cups Milk
½ tsp Kosher Salt

Directions:

Mix egg yolks, with salt and sugar, bring milks & heavy cream to a simmer, remove from heat. Slowly temper cream/milk mixtures into egg yolks & then return to heat & heat slowly till thickened.
Strain through china cap into chocolate, mix till smooth.
Pour into cups/glasses and refrigerate immediately.

Red Wine Cherry Gelee

Ingredients:

8oz Red Wine
5oz Sugar
3oz Italian Cherries
Pinch of Kosher Salt
Corn Starch Slurry as needed to thicken

Directions:

Heat all ingredients in sauce pan, except corn starch slurry, till wine is cooked out.
Add corn starch/water mixture until consistency of caramel, then puree with hand blender.
Strain through china cap into squeeze bottle.