

Chef from the Hood Recipes



Chef:
Chocolatier Veronica Bowers

Restaurant:
La Dolce V

Recipe:
Mocha Pots de crème!

Ingredients:

1 cup heavy cream (Clover 8 ounces. If desired, buy a pint and beat the additional cream for a garnish.)

1 cup milk (Clover 1/2 pint or 8 ounces)

1 ounce of whole coffee beans, roughly crushed. (reserve 6 whole beans to decorate top of each pot)

Use Taylor Maid Organic Panic Espresso or Pacific Brim Golden Crema Espresso or Pacific Brim Chico's Organic Espresso Italiano (the last choice is the bean used at Chico's Coffee Kiosk in front of Fiesta Market)

2 large local whole eggs & another 2 egg yolks (save the 2 leftover whites to add to an omelet)

1 cup sugar

Chocolatier Veronica Bowers offers us one of her favorite comfort dessert recipes and says, "It's easy comfort food, yet beautiful!" Use six little ceramic ramekins 'pots' for this bittersweet French dream. 4 ounces bittersweet chocolate (Scharffen Berger is recommended. Make a few chocolate curls with a carrot peeler or grater with extra chocolate for decorating the tops of pots) Melt butter in a large pot. Add onion and celery. Sweat over medium heat, until soft but not brown. Mix in parsley, garlic and sage. Add 2 cups of the broth. Heat, stirring until the broth begins to simmer. Remove from heat. Add raisins or cranberries if desired and the cubed bread. Mix well, adding more stock if too dry. Season with salt and pepper, mix and serve or bake first in a buttered casserole at 325° for 15-30 minutes or until top is a lovely golden brown!

1. Finely chop chocolate & place in a medium size bowl.

2. Bring cream, milk and crushed coffee beans to a boil over medium heat. Remove from heat and let steep for 3 minutes.

3. Strain hot cream, milk & bean mixture over chocolate. Lightly press beans with the back of a spoon to express remaining liquid. Stir to melt chocolate.

4. Whisk 2 eggs plus 2 more egg yolks with sugar in a separate bowl. Slowly whisk in hot cream. Strain custard mixture into a large measuring cup.

5. Place the ramekins in a large roasting pan. Divide custard evenly among ramekins. Place pan on oven rack. Fill pan 1/2 way up sides of ramekins with hot tap water.

6. Bake at 300 for 25 - 30 minutes until set. Centers will jiggle slightly when shaken. Remove ramekins from pan and let cool. Chill in refrigerator. Serve with a dollop of unsweetened, or lightly sweetened whipped cream, grated chocolate and an espresso bean on top.