

Salted Caramel Pot de Crème

Ingredients:

- 4 cups heavy cream
- 1 cup milk
- 1 tsp vanilla extract
- ½ cup water
- 1 tsp sea salt + more for sprinkling
- 2 cups sugar
- 2 oz milk chocolate, finely chopped
- 12 large egg yolks

Preparation:

Preheat oven to 325°

Heat the heavy cream, milk, and vanilla and salt in a saucepan over medium heat until just starting to bubble. Remove from heat and cover to keep warm.

Make the caramel: Combine the sugar and water in another saucepan over medium heat, stirring just until the sugar dissolves. Cook, swirling the pan occasionally but not stirring, until amber, about 10 minutes. Brush any sugar crystals off the side of the pan with a wet pastry brush. Remove from heat and carefully whisk in the warm cream mixture (the mixture will bubble.) Add the chocolate and stir until smooth.

Whisk the egg yolks in a medium bowl. Whisk about half of the caramel into the yolks, then add the remaining caramel and whisk until smooth. Strain through a fine mesh sieve into a large bowl.

Divide the mixture into 12 (6 oz) ramekins. Set the ramekins in a large baking pan/dish, then add enough hot water to come about half-way up the sides of the ramekins.

Cover the pan tightly with foil and bake until the pot de crème has set around the edges, but still jiggles in the middle, about 45 to 50 minutes.

Remove the ramekins from the water let cool to room temperature. Cover with plastic and refrigerate until cold, at least 2 hours.

Sprinkle with sea salt, lightly.