

Chocolate Crème Brûlée

(This should be prepared the day before)

9 Egg Yolks
¾ cup superfine white sugar plus 6 tbsps
1 quart heavy cream
1 vanilla bean
3 ounces of dark chocolate
Butter Cookies

Preheat oven to 325 degrees. In a large bowl cream together the egg yolks and the ¾ cup of sugar with a whisk until the mixture is pale yellow and thick.

Pour cream into a medium sauce pan over low heat. Using a paring knife, split the vanilla bean down the middle, scrape out the seeds and add them to saucepan. Bring cream to a brief simmer, do not boil or it will overflow. Remove from heat and temper the yolks by gradually whisking the hot vanilla cream into yolk and sugar mixture.

Do not add cream too quickly or you will wind up with scrambled eggs. Add the dark chocolate and let steep for 20 minutes or so to infuse the flavor

Divide custard into 6 (6 oz ramekins) about 3 quarters full. Place ramekins in a roasting pan and fill pan with enough water to come halfway up the sides of the ramekins. Bake until barely set around the edges, about 40 minutes.

You may want to cover loosely with foil to prevent browning. Remove from oven and cool to room temperature. Transfer the ramekins to the refrigerator and chill over night. (cover to prevent other food odors from entering custard).

Just before serving sprinkle 1 tablespoon of sugar on top of each chilled custard. Hold a kitchen torch 2 inches above surface to brown the sugar and form a crust.

Garnish with several cookies and serve at once.