

CHRISTINA SKYE

CHRISTMAS AT
DRAYCOTT ABBEY

A Recipe From The Kitchen Of

CHRISTINA SKYE



DRAYCOTT ABBEY CHOCOLATE POTS DE CRÈME RECIPE

INGREDIENTS:

1-1/2 cups heavy cream

3 good quality Earl Grey tea bags

1/3 cup granulated sugar

1/2 cup whole milk

5 egg yolks

6 ounces semi-sweet dark chocolate, finely chopped

DIRECTIONS:

Preheat oven to 325°. Heat cream and milk in a heavy saucepan over medium heat until liquid is just below a boil. Add teabags and moisten well. Remove from heat and let sit for 2 minutes, then pour over the grated chocolate. Steep for 5 minutes. Gently remove the tea bags, squeezing firmly before discarding. Blend the chocolate into the infused cream mixture. (The chocolate should be nearly dissolved by now anyway.)

Meanwhile whisk egg yolks in a large bowl until well blended. Add cream mixture into the yolks in a steady stream, whisking constantly. Strain blended liquids and then pour into ramekins. Place ramekins into a heavy porcelain lasagna pan and set into oven. Then fill pan, using hot water, halfway up to top of ramekins. Be careful not to pour water into your little pots! Cover with foil. Cook for 35 minutes and check progress by tapping the ramekins. Your dish is done when the edges are firm but the centers still wiggle. Be careful not to overcook! Remove from oven, take off the foil and cool for an hour. Then refrigerate overnight, well covered. (If you can wait), serve well chilled with whipped cream, orange zest or grated chocolate. Enjoy!

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