HOT & BOLD

Chilli Dark Chocolate Pots

PREP	COOK	SERVES
15 min	10 min	6 small pots

Vegetarian

Silky dark chocolate pots with a slow-building chilli heat and a pinch of cinnamon. Rich, small and daring.

Ingredients

- 200 g dark chocolate (at least 70% cocoa), chopped
- 300 ml double cream
- 100 ml whole milk
- 3 egg yolks
- 2 tbsp sugar
- 1/2 tsp ground cinnamon
- 1/4 to 1/2 tsp cayenne pepper, to taste
- A pinch of sea salt
- Flaky salt or grated chocolate, to finish

Method

1. Heat the cream and milk in a pan until steaming, but not boiling.
2. Whisk the egg yolks, sugar, cinnamon and cayenne in a bowl until pale.
3. Pour the hot cream slowly over the yolks, whisking constantly, then return everything to the pan.
4. Cook over low heat, stirring, for 3 to 4 minutes until the custard thickens enough to coat the back of a spoon. Do not let it boil.
5. Off the heat, add the chocolate and salt and stir until completely smooth.
6. Pour into six small cups or ramekins and chill for at least 4 hours.
7. Sprinkle with a few flakes of sea salt before serving.

Cook's tip

Start with a small pinch of cayenne. The heat builds as the pots chill and rest, so it is easy to add too much.