

# Chocolate Crème Brulee

2 c. heavy cream  
2 c. half & half  
1 whole vanilla bean, split in half lengthways  
12 oz. high quality semi-sweet chocolate, finely chopped  
8 large egg yolks  
1/3 c.+ 2 T. granulated sugar  
1/2 c. demerrara sugar or sifted brown sugar

1) Preheat oven to 325° F.

2) In a heavy-bottomed sauce pan heat heavy cream, half & half, and vanilla bean on medium heat until small bubbles form around the edge of the pan. Add the chopped chocolate and whisk until melted. Let stand for 10 to 15 minutes. In a medium mixing bowl whisk together the egg yolks and sugar until mixture is creamy, pale yellow. Gradually add cream/chocolate mixture to egg mixture whisking constantly. Strain mixture into a measuring cup with a spout.

3) Place eight 3/4 cup ramekins into a baking dish or roasting pan. Fill each ramekin to 1/4-inch below the rim. Place dish on oven rack and then fill pan with hot water to halfway up the sides of the ramekins. Bake 35 to 45 minutes until the center of custard has a firm "Jell-O" jiggle (timing will vary). Remove and refrigerate for a minimum of 2 hours (overnight is best).

4) To caramelize the tops, spread about 1 teaspoon. of demerrara sugar evenly on top of each brulee. Place ramekins on a baking sheet pan and under a preheated broiler, broil until sugar is dark brown (alternative methods such as a brulee iron or blow torch can be used). If using broiler method, chill brulees for a minimum of 20 minutes to firm up the custard.

Note: Brulees can be browned ahead and kept in fridge for up to 6 hours.

Nutritional analysis per serving (8 servings): calories 625; fat 47g; protein 8g; carbohydrates 52g; fiber 0g; cholesterol 317mg; sodium 62mg.