



**DARK CHOCOLATE
CRÈME BRÛLÉE**



Good Food. Good Life

DARK CHOCOLATE CRÈME BRÛLÉE (MAKES 6 SERVINGS)

Treat yourself and your loved ones to the smooth chocolaty taste of a truly luxurious dessert. With a sophisticated combination of vanilla and rich dark chocolate, topped with caramelized sugar, this romantic indulgence is the perfect ending to a special evening with your Valentine.

- 1 cup whipping cream
- 1 cup half-and-half
- ½ teaspoon vanilla extract
- 4 ounces NESTLÉ® TOLL HOUSE® CHOCOLATIER™ 53% Cacao Dark Chocolate Baking Bar, broken into small pieces or ⅔ cup (4 ounces) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
- 4 large egg yolks
- ⅓ cup granulated sugar
- 6 teaspoons granulated sugar, *divided*

PREHEAT oven to 300° F.

PLACE cream, half-and-half and vanilla extract in large saucepan. Bring to a boil; remove from heat. Add chocolate; whisk until melted and smooth.

WHISK egg yolks and ⅓ cup sugar in large mixer bowl. Gradually whisk in chocolate mixture.

POUR mixture through fine sieve into six 4-ounce ramekins or custard cups. Place ramekins in 13 x 9-inch baking dish; fill pan with hot water to 1-inch depth.

BAKE for 40 minutes or until custards jiggle slightly when pan is shaken. Cool custards in water until cool enough to handle. Remove custards from water; refrigerate for 2 hours. Cover with plastic wrap; continue to refrigerate for several hours or overnight.

PREHEAT broiler. Sprinkle 1 *teaspoon* sugar over tops of each custard. Place custards on baking sheet. Broil for 3 minutes or until sugar is melted and caramelized (rotate pan as needed to prevent burning). Alternately, tops can be caramelized using kitchen torch. Refrigerate for 2 hours so that the topping can harden and the custard can cool and set.

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