Chocolate Pots de Crème

350 degrees

1 ½c heavy whipping cream

1c 2% milk

1T strong brewed coffee

2t vanilla

8oz bittersweet chocolate, finely chopped

6 egg yolks

1T sugar

1/8t salt

Unsweetened whipped cream

Sliced strawberries

Combine cream, milk, coffee and vanilla in a sauce pan; heat to just under a boil, stirring constantly. Place chocolate in a glass mixing bowl and pour cream mixture over chocolate; stir until melted. In a separate bowl whisk yolks, sugar and salt. Whisk 1c of the chocolate mixture into the yolks; when well blended whisk in the rest until smooth. Pour into 8 (6oz) ramekins. Cover tightly with foil and place in 9x13 baking dish. Fill 9x13 with water until water level reaches ½ way up the sides of the ramekins.

Bake 30-40min or until set. Uncover and cool. Chill 5hrs. Serve with whipped cream and sliced strawberries.