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## WHITE CHOCOLATE POT-AU-CREME WITH CILANTRO AND BACON CRUMBLE

SERVES 4

### INGREDIENTS:

3 1/2-OUNCES WHITE CHOCOLATE CHOPPED INTO 1/4-INCH PIECES  
3/4 CUP HEAVY CREAM  
1/4 CUP WHOLE MILK  
6 EGG YOLKS  
1 TBSP SUGAR  
1 1/2 TSP LEMON ZEST  
PINCH FINE SEA SALT  
1 BUNCH CILANTRO  
1/2 CUP DRY WHITE WINE  
1/2 CUP BACON FINELY DICED  
1/2 CUP TOAST BREAD FINELY DICED

PREHEAT THE OVEN TO 300 DEGREES F.

SAUTE THE BACON TOGETHER WITH THE TOAST BREAD IN A SKILLET UNTIL GOLDEN BROWN. PUT MIXTURE IN SMALL FOOD PROCESSOR AND BLEND UNTIL FINELY GRATED. SPREAD MIXTURE OUT ON A PLATE OR BAKING DISH, DRY IN THE OVEN UNTIL CRISPY.

IN THE MEANTIME WHISK 4 EGG YOLKS WITH SUGAR UNTIL SMOOTH. HEAT CREAM AND MILK IN A SMALL SAUCEPAN UNTIL STEAMY BUT NOT BOILING.

POUR HOT CREAM / MILK OVER WHITE CHOCOLATE AND STIR UNTIL SMOOTH.

SLOWLY STIR THE CHOCOLATE MIX INTO EGGS.

FILL POT AU CREME IN RAMEQUINS AND LEAVE SOME ROOM AT THE TOP. PUT RAMEQUINS IN A BAKING DISH AND FILL THE DISH WITH HOT WATER UP TO ABOUT 2/3 OF THE RAMEQUIN HEIGHT. PUT BAKING DISH IN OVEN AND LET POT AU CREME SETTLE FOR ABOUT 30 - 40 MINUTES. THE POT AU CREME IS READY WHEN ONLY THE CENTER IS SOFT. TAKE OUT OF BAKING DISH AND COOL IN REFRIGERATOR FOR 4 HOURS (UP TO 1 DAY) BEFORE SERVING THE POT AU CREME, PUT A MEDIUM SIZE SAUCEPAN HALF FILLED WITH WATER ON STOVE. BLEND CILANTRO WITH REMAINING 2 EGG YOLKS AND WHITE WINE. POUR MIXTURE IN SMALL SAUCEPAN. PUT THE SMALL SAUCEPAN IN THE WATER-BATH AND WHISK HEAVY TO CREATE FOAM. WHEN FOAM GETS THICKER, TAKE OFF HEAT. SERVE THE CILANTRO FOAM OVER THE POT AU CREME, DRIZZLE WITH BACON CRUMBLE.