

## **Chocolate Cream Brulee**

By Chef Carrie Wong

6 – 6 oz

2 3/4 cups heavy cream  
1 T vanilla + scraping of 1 bean  
8 1/2 oz ounces dark chocolate, chopped fine  
9 egg yolks  
3 T sugar

Extra Sugar

Heat the cream. Mix sugar and vanilla bean together. When cream is hot add chocolate and stir till melted, and vanilla.

Whisk the egg yolks and sugar together in a mixing bowl. Slowly pour the chocolate cream into the egg mix, continuously whisking. Strain and pour into Brulee dishes. Place in a large baking pan and add enough water to come up halfway up the sides of the cups. Bake until the custard is set. Remove from the water and cool. Cover and refrigerate. Sprinkle 1 tablespoon of sugar on top of each one and \ Brulee with a torch, caramelize the top and serve.