



Don't you just love the combination of coffee and chocolate, I know I do! I like this dessert a lot because you can do it the day before and because it tastes really good to boot!

Makes 6 Servings

3/4 cup sugar  
8 large egg yolks  
1 Tbsp. coffee liqueur  
1/2 tsp. pure vanilla extract  
3 cups creamo (aka half & half)  
1/2 oz. semi-sweet chocolate, finely grated  
1 1/2 Tbsp. instant coffee powder

**Garnish:** whipped cream & chocolate coffee beans or chocolate shavings

Preheat the oven to 325 F.

Arrange 6 three-quarter cup ramekins in a 13 x 9 x 2" baking pan. In a medium bowl, using a wooden spoon, stir the sugar, egg yolks, liqueur & vanilla to combine well. In a heavy medium saucepan combine the creamo, chocolate & coffee powder. Place the pot over medium heat until chocolate melts & the mixture just comes to a simmer. Very gradually stir the hot mixture into the egg yolk mixture. Strain the custard into a glass measuring cup with a spout & pour the custard into the ramekins.

Pour enough hot water into the pan to come halfway up the sides of the dishes. Place in the oven & bake until custards are just set in the centre when pan is gently shaken, they will be wobbly, approximately 45 minutes (no longer, or you'll have coffee flavoured scrambled eggs). Transfer the custards to a cooling rack; cool 1 hour. Cover & place in the fridge until very cold, approximately 4 hours or overnight.

Garnish the custards with a bit of whipped cream & chocolate coffee beans or chocolate shavings.

Phyllis



