

Strawberries & Cream Pots de Crème

From Linda's kitchen to yours. Makes 6 servings.

Ingredients

6 oz. strawberry liqueur
½ C sugar
2 oz. white chocolate
½ C cream
½ C half & half
3 large egg yolks
3-4 drops red food coloring, if desired

Instructions

Place oven rack in the middle position. Preheat oven to 300 degrees.

In a small pan, mix the liqueur and ¼ cup of the sugar and cook over medium heat, stirring constantly with a wooden spoon until the mixture is reduced by half.

In a medium pan, scald the cream and half & half. Remove pan from heat, add white chocolate and stir until chocolate has melted. Slowly add reduced strawberry liqueur mixture and combine. Set aside.

Whisk egg yolks with the remaining ¼ cup of sugar until the mixture is pale and thick. Slowly add in hot liquid mixture, gently combining it with the eggs, being careful not to create air bubbles. When all ingredients are thoroughly mixed together, distribute into 6 pots de crème cups (or ramekins).

Arrange pots de crème cups in a small roasting pan. Fill with water until it reaches halfway up the sides of the cups.

Cover pan tightly with foil. Place the pan into the oven and bake custards for 40 minutes. Remove pan from the oven and allow pots to sit in water bath for 10 more minutes. Remove pots from pan, put their lids on and refrigerate. Chill for at least two hours before serving. Can be made a day or two ahead and stored in the refrigerator until serving.

Bon Appétit

Linda Anderson