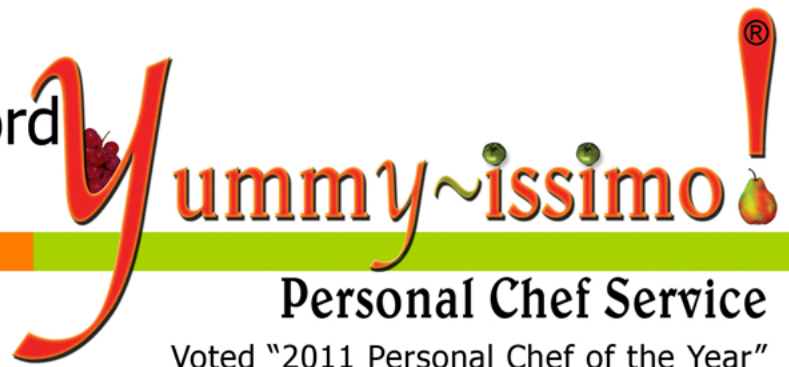


# Chocolate & Chambord Crème Brulée



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Top with a fresh raspberry and a sprinkle of powdered sugar

Serves 8

1qt heavy whipping cream

1T vanilla extract

1/4c cocoa powder

10 egg yolks

2oz semi~sweet chocolate, grated

1c sugar

2T Chambord liqueur

Preheat oven to 325.

In large saucepan, cook cream, cocoa, chocolate, Chambord and vanilla until cream just boils. Be very careful as the cream will expand and can quickly boil over the pan. Remove from heat, cover with lid and allow to sit for 15 minutes. Remove lid and whisk well to make sure all chocolate is melted.

Using an electric mixer, whip the egg yolks and sugar until the egg yolks lighten in color. With the mixer running, very slowly add the warm cream in a slow steady stream until all the cream is mixed in.

Strain the chocolate mixture into 8 ~ 8oz ramekins. Place ramekins in large baking pan and fill with water until it comes 1/2 way up the sides of the ramekins.

Bake 35~40 minutes or until the centers are barely set. Remove pan from oven and remove ramekins from baking pan with tongs. Allow to cool 30 minutes and refrigerate overnight. Allow to sit at room temperature 30 minutes before serving.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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