

Chocolate Pot de Crème

2/3 cup whole milk

1 egg

2 Tbsp. granulated sugar

Pinch of salt

1 cup semi-sweet chocolate chips

2 Tbsp. hazelnut liqueur (Frangelico)

Garnish with a dollop of yogurt or whipped cream (optional)

In a blender, combine the egg, sugar, salt, chocolate chips and hazelnut liqueur.

In a small pan, heat milk until it just comes to a boil.

Turn the blender on its lowest setting. Pour the boiling milk through the hole in the lid of the blender very slowly with the blender on. Blend for about a minute or until the mixture looks smooth. Note: The hot milk will cook the egg and melt the chocolate chips.

Pour the mixture into 4 small cups, then chill in the fridge for about four hours.

Enjoy!

Thistle Key Lane