



Mexican Chocolate Pots de Creme

SERVINGS 4  **PREP TIME** 5 min **COOK TIME** 5 min

INGREDIENTS

- 2 cups heavy cream
- ½ cup of **La Fe Sweetened Condensed Milk**
- 3 egg yolks
- 1/2 teaspoon quality ground cinnamon
- 1/8 teaspoon ground red chili pepper (or more to taste)
- 1/8 teaspoon salt
- 1 teaspoon quality pure Mexican vanilla extract
- 6 ounces high quality dark chocolate

DIRECTIONS

1. Begin by chopping up the high quality dark chocolate and then placing it in a blender. Once evenly blended, set the chocolate aside.
2. Following this, place the heavy cream, **La Fe Sweetened Condensed Milk**, egg yolks, salt, ground red chili pepper and cinnamon in a medium saucepan over medium heat, making sure to consistently whisk the mixture to combine all of the flavors. Continue to whisk constantly until the mixture starts to bubble and is thick. Make sure that you do not boil the mixture. Now stir in the vanilla.
3. Following this, pour the hot mixture into the blender with chocolate that you set aside and then blend the mixture until smooth. Once blended smoothly, pour the mixture into four separate bowls or ramekins and refrigerate for roughly 6-8 hours or until completely set.
4. If you would like the Pots De Creme to have a softer consistency, let them sit out for 10-15 minutes before serving.
5. Now you are ready to serve! Place a little bit of whipped cream and chocolate shavings on top with a cinnamon stick too! Enjoy!