

Chocolate Cream

1 quart whole milk

2 ounces American Heritage Chocolate Block

3/4 cup sugar

2 rennet tablets (also called “Junket” tablets, about 0.3 ounces each)

1. Bring the milk to a simmer over medium heat. Let it return to a simmer and cook, stirring frequently, until the milk is reduced by one-quarter to 3 cups.
2. Meanwhile, finely grate the chocolate onto a sheet of wax paper. Gather up the wax paper and slowly pour the chocolate into the hot milk, stirring constantly, and simmer until it is dissolved and smooth, about 5 minutes. Stir in the sugar until dissolved and turn off the heat. Strain it through a fine mesh sieve and let it cool.
3. Dissolve the rennet in 1 tablespoon of water and stir it into the flavored milk. Divide it among 8 pots-de-crème or demitasse cups, or 6 small custard cups. Put enough cold water in a large, heavy bottomed pan that will hold all the cups with a little room on all sides of each for water to come halfway up the sides of the cups, and put in the cups.
4. Bring the water slowly to a simmer over medium-low heat, but don't let it ever actually boil. As soon as the creams are set but still a little jiggly, remove them from the pan (you should be able to lift them out with your bare fingers). Let cool until fully set and serve at room temperature or cover and chill before serving.