

## The Golf Club at Briars Creek

Recipe: **Callebaut Chocolate Pot du Crème with Biscotti's**

Ingredients:	24	oz.	Milk, warm
	24	oz.	Heavy Cream
	6	oz.	Egg Yolk, beaten
	6	each	Eggs, beaten
	12	oz.	Granulated Sugar
	6	oz.	Chocolate pistoles, dark (58%) melted
	½	oz.	Pure Vanilla Extract

Directions: Caramelize  $\frac{3}{4}$  of the sugar to dark amber.  
Add milk and cream, boil, and stir until sugar dissolves.  
Combine remaining sugar with eggs and yolks, temper into milk mix, heat for 30 seconds and strain.  
Add chocolate and vanilla.  
Fill buttered ramekins  $\frac{3}{4}$  full.  
Bake 325°F in water bath approx. 20 minutes (until just set).  
Cool at room temperature 20 minutes, refrigerate overnight.

Yield: 16 portions

### Biscotti's

Ingredients:	7	cups	Flour
	4	cups	Sugar
	3	cups	Chopped dried Cherries (or other flavouring)
	2	tsp.	Baking Powder
	8	each	Eggs
	4	each	Yolks
	2	tbsp.	Vanilla

Directions:

Combine flour, sugar, cherries, and baking powder.  
Combine eggs, yolks, and vanilla.  
Combine all and roll into logs, bake at 350°F until firm.  
Cool, slice into portions and re-bake, if necessary.  
Can be dipped in chocolate.

Yield:

2 Loaves (2 small loaves, baked on  $\frac{1}{2}$  sheet pan)

