

Chocolate Soufflé Cream with Espresso Creme Anglais

By Executive Chef Charles Stauter

Kincaid's Restaurant

Serves 8

Ingredients:

- 12 - 1/2 oz. Semi-sweet dark chocolate
- 10 oz. Unsalted butter
- 10 Eggs
- 7 - 1/2 oz. Sugar

Melt the chocolate in a double boiler. Do the same with the butter. Add and blend in the butter to the chocolate. Let cool. In a separate bowl, lightly beat the eggs and add sugar until blended. Fold the chocolate mixture into the egg and sugar mixture and reserve. Liberally coat the inside of 8 small oven proof bowls with pan spray. Fill each bowl with 5 oz. of mixture and bake 325 degrees for 12-15 minutes (the tops will slightly crack and the center should be runny).

Espresso Creme Anglais Sauce

- 1/2 cup Egg yolks
- 1/4 lb. Sugar
- 1 pint Half and half
- 1/2 cup Fresh ground espresso

In saucepan bring half-and-half to a simmer and remove from heat. Mix egg yolk and sugar in a separate bowl until well blended. Slowly add the half-and-half mixture to the egg mixture stirring constantly. Place the sauce over a double boiler and let cook until the sauce becomes thick and shiny stirring constantly. Place the sauce over a double boiler and let cook until the sauce becomes thick and shiny stirring constantly. Add the fresh espresso, strain and cool in an ice bath. Keep refrigerated until needed.

Place chocolate cream onto a plate and ladle the espresso sauce around it. Garnish with fresh berries and powdered sugar on top.

Serve with Dry Creek Vineyard Late Harvest Zinfandel.