

Ingredients:

- * 500 ml Fresh cream
- * 250 ml Whole milk
- * 150 g Dark chocolate
- * 2 Eggs
- * 3 Egg yolks
- * 100 g White sugar

Steps:

1. Preheat the oven at 150°C.
2. Roughly chop the chocolate and put it in a pot with milk and cream. Put it on a medium-low heat, make it melt.
3. Put the eggs and the yolks in a bowl and beat them with a whisk trying not to incorporate too much air. Add the sugar and beat until it is thick.
4. The chocolate mixture should be still warm. Pour it onto the eggs and continue to mix. Continue in this way until the mixture is smooth.
5. Pour the mixture into 8 single-portion ceramic moulds. Fill them up to 1 cm from the border.
6. Put the moulds on a tray and put it in the oven. Once finished cooking, let them cool on the tray and serve.