

# Ultimate Chocolate Dessert



Luckily, richer, sexier, and more decadent is exactly what this chocolate mocha pot de creme recipe is all about.

By Chef John

**Prep:** 15 mins

**Cook:** 5 mins

**Additional:** 4 hrs

**Total:** 4 hrs 20 mins

**Servings:** 4

**Yield:** 4 servings



## Ingredients

4 ounces bittersweet chocolate,  
chopped

½ teaspoon instant coffee

1 pinch salt

1 cup heavy cream

3 tablespoons white sugar

½ teaspoon vanilla extract

## Directions

### Step 1

Stir chocolate, instant coffee, and salt together in a medium bowl.

### Step 2

Heat cream, sugar, and vanilla in a saucepan over medium heat, stirring constantly, until it just begins to simmer.

### Step 3

Pour hot cream mixture over the chocolate mixture; let sit for 1 minute.

### Step 4

Whisk the chocolate and cream mixture for 1-2 minutes until combined.

### Step 5

Pour the mixture into four small espresso cups. Tap to remove any air bubbles. Chill thoroughly in the refrigerator for at least 4 hours.

### Step 6

Serve topped with grated chocolate, or add lightly whipped cream and dust with cocoa powder.

## Editor's note:

Nutritional information does not include garnish.

## Nutrition Facts

**Per Serving:** 377 calories; protein 2.7g; carbohydrates 30.1g; fat 29.4g; cholesterol 81.5mg; sodium 68.8mg.