

Easy Chocolate Custard

INGREDIENTS

4 large egg yolks
1 1/3 cups half & half
6 ounces of high-quality chocolate, chipped

DIRECTIONS

Place milk into a heavy saucepan. Cook over medium high heat for about 2-3 minutes, stirring occasionally, until milk just comes to a boil. Immediately remove from heat. Add chocolate, whisk until smooth.

Whisk yolks in a bowl to blend. Gradually whisk yolks into chocolate milk mixture. Cook over medium heat for 8-10 minutes, stirring constantly until mixture thickens. Be careful not to boil.

Pour custard into 6 three-ounce custard cups. Cool completely and chill for about an hour before serving.