



Donated by Allen & Myra Charleston

This delicious chocolate custard is made the day before needed - great for large gatherings.

## **Crème au Chocolat**

- 2 pounds sweet chocolate
- 4 cups whole milk or cream, scalded
- 1 large emu egg or 12 chicken eggs, beaten to a foam

Have 12 individual custard or desert cups ready. This recipe moves fast.

Melt the chocolate in the top of a double boiler over simmering water. Gradually stir in the hot milk.

Remove from the heat and stir in the egg. Move back onto the heat and cook until the mixture thickens, 3 to 5 minutes. Do not overcook as it may curdle. (if this happens, take a rotary beater to it) Chill overnight - should be served very cold. Top with whipped cream if desired.

Serves 12